



PLANT-BASED

ORGANIC VITAL WHEAT GLUTEN 22.575 /
VITAL WHEAT GLUTEN 22.875

The demand for plant-based products has increased over the last few years and extends across all dietary habits.

Plant-based proteins are a valuable source of nutrients and therefore an important ingredient in the product development of plant-based products. Grain proteins, such as AGRANA's VITAL WHEAT GLUTEN, derived from starch processing are widely used in plant-based meat alternatives.



PRODUCT CHARACTERISTICS

- Water insoluble protein
- From wheat flour
- Appearance: cream-colored powder
- Pure odor and taste

WHAT IS GLUTEN?

Organic VITAL WHEAT GLUTEN is an essential protein source and improves the mouthfeel, texture, and volume of finished products due to its remarkable water adsorption and viscosity properties.

It can be used for protein enrichment in meat alternatives as it shows meat-like, fibrous texture and will deliver optimal texture in regards to bite and chew of the final product.

ADVANTAGES IN PLANT-BASED PRODUCTS

- Protein enrichment in meat alternatives
- Ideal for plant-based alternatives – meat-like, fibrous texture
- Add structure and elasticity to final product
- Remarkable water adsorption and viscosity properties
- High nutritional source for vegetarians and vegans
- Non-GMO and soy free alternative



IMPORTANT FACTS

Protein (N*5,7):	approx. 75 in d.s.
Protein (N*6.25):	approx. 82 in d.s.
WBC* [g H ₂ O/100 g]:	approx. 140-160

*Water-binding capacity



PROTEIN & CODEX ALIMENTARIUS

PRODUCT CLAIM "SOURCE OF PROTEIN"

Protein content at least 12% of the total calorific value.

PRODUCT CLAIM "HIGH IN PROTEIN"

Protein content at least 20% of the total calorific value.



USE CASES

Are you interested in use cases? Get our guideline formulations for example:

- Plant-based BBQ bites
- Plant-based meat-balls
- Plant-based burger patties

AGRANA's plant-based protein VITAL WHEAT GLUTEN, combined with organic potato fiber, AGENAFIBER® and (organic) pregelatinized starches, QUEMINA® are the perfect fit for plant-based products, helping to stabilize particles in liquids, preventing phase separation in the final products and replacing methylcellulose in vegan meat-alternatives.



See our Factsheet AGENAFIBER to learn more about our organic potato fiber.

CONTACT US

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