VITAL WHEAT GLUTEN



Unlock the Power of Vital Wheat Protein

Our abundant, high-quality wheat supply translates into high performing vital wheat gluten.

Vital wheat gluten is a source of protein of natural origin, adding structure and strength in food applications. Derived naturally from 100% French Wheat, vital wheat gluten provides unique viscoelastic properties in milling, baking, pasta, cereal, and nutritional bar applications.

With ADM, you have a partner who combines a clean-tasting, nutritious wheat protein ingredient with high level technical ingenuity. Our great processing standards and partnerships with growers ensure a safe, sustainable, great quality product from farm to finished solution.

More Applications, More Benefits

BREAD & BAKERY GOODS

- Increases water absorption
- Improves structure building
- Enhances baking and mixing fermentation tolerance
- Increases dough machinability

CULINARY

- Provides binding and emulsification
- Reduces breakage in pasta applications
- Provides texture adjustment and toughening

CEREALS & BARS

- Protein enrichment
- Provides binding and structure
- Excellent extrudability
- Improves chewiness



THE RIGHT SOLUTIONS FOR YOUR NEEDS

- French Origin Guarantee
- Kosher & Halal
- Vegan & Vegetarian Status
- Clean, Neutral Taste, & Light Color

Description: Light Cream-Colored Powder

Protein: ≥ 80%

Shelf Life: 730 Days

Packaging: Bulk, Paper Bags, Bulk Bag

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