

ADM VITAL WHEAT GLUTEN

THE POWER OF VITAL WHEAT GLUTEN

VITAL WHEAT GLUTEN is a natural source of protein adding functional value to many foods. Derived from wheat flour, vital wheat gluten provides unique viscoelastic properties while being label friendly, especially in bakery applications.



Provides structure enhancement in cereals and snacks.



Provides strength and film forming in frozen applications.



Provides water absorption and structure building in whole grain and artisan breads.



Provides texture adjustment and toughening especially when excessive heat is applied in pastas and noodles.



Provides binding and emulsification in vegetarian meat applications.

VITAL WHEAT GLUTEN BENEFITS

- Improved product texture and volume
- Low cost protein
- Extend shelf life
- Improved baking mixing and fermentation tolerances
- Moisture retention
- Reduces breakage

NOT ALL GLUTENS ARE CREATED EQUAL

ADM has technical resources available to help you incorporate the ideal wheat protein into your formula. Since gluten quality can vary based on the source and process, ADM's team has taken the time to do extensive product testing to fully understand the differences in gluten products. A higher quality gluten can allow the amount of gluten required in specific applications to be decreased. When optimizing gluten levels, water management is essential for obtaining optimum performance.



For customers around the world, ADM draws on its resources—its people, products, and market perspective—to help them meet today's consumer demands and envision tomorrow's needs.

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ADM VITAL WHEAT GLUTEN



ADM OFFERS A LINE OF GLUTENS WITH A RANGE IN PROTEIN LEVELS AND FUNCTIONALITY DESIGNED FOR VARIOUS APPLICATIONS

ADM has a full range of gluten products for baking, cereals, snacks, meat analogs, and more.

PROVIM ESP®

Provim ESP is produced from wheat flour by drying freshly washed gluten under carefully controlled temperatures. Drying of the product is conducted under very mild conditions. As a result, this product possesses the characteristics of fresh gluten when rehydrated. It readily forms a cohesive and elastic dough.

WHETPRO® 75

Whetpro 75 is a functional vital wheat gluten for use in food systems requiring improved binding strength, increased ingredient carrying capacity and restructuring. It is also useful for strengthening the “hinge” in buns and rolls and preventing breakage in pretzels and other snack products without toughening the eating quality.

WHETPRO® 80

Whetpro 80 is a highly functional vital wheat gluten for use in food systems requiring improved binding strength, increased ingredient carrying capacity and restructuring. Whetpro 80 is a higher protein, higher quality gluten allowing formulators to reduce the total usage required while maintaining the desired product characteristics. This is especially useful in whole grain and high fiber applications.

SUPERGLUTEN™ 80

SuperGluten 80 is a premium, high protein vital wheat gluten processed to guarantee rapid water absorption and maximum development of viscoelasticity. Supergluten 80 is a highly functional protein ingredient for use in formulating food products such as pasta and meat analogs.

PROLITE® LF

Prolite LF is a high protein, low flavor vital wheat gluten that guarantees rapid water absorption and maximum development of viscoelasticity. Prolite LF is a highly functional vital wheat gluten for use in applications where minimal cereal flavor and high gluten functionality are desired.

HAVE YOU
OPTIMIZED THE
GLUTEN USAGE
IN YOUR
PRODUCTS?

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