



HYDROLYZED WHEAT GLUTEN GBS



Accelerate Growth in Business and Dough

Hydrolyzed wheat gluten is derived from high quality French wheat and most commonly used as a dough improver and dough relaxing agent in bread and baking applications.

BENEFITS OF ADM GBS

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

Please contact your ADM representative for technical documentation on GBS.

HYDROLYZED WHEAT GLUTEN FOR USE IN BAKERY APPLICATIONS

Description: Light Cream-Colored Powder

Protein: ≥ 80%

Packaging: Big Bags (1000 kg), Bags (20 kg)

More Applications, More Benefits



specialty
breads



pastries



cereals



cereal
bars



cookies



milling

Hydrolyzed wheat gluten increases the extensibility while decreasing elasticity. The length and volumes can be increased by 5 to 10%. Additionally, development time, breakage and cracking can be reduced by adding ADM's GBS.

ADM Delivers for You

In addition to our portfolio of specialty milled products, ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What that means for you? With **our vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, and the world's premier crop transportation network**, you can trust us to deliver what you need when you need it.