



### Chemical and Microbiological Analysis of the Wheat Gluten

Item	Characteristic	Value
1	Color	Light Yellow
2	Protein content (N*6.25/d.s.)	80-82%
3	Moisture	8-10 %
4	Ash Content(d.s.)	1.2-1.4%
5	PH	6-6.4
6	Water Absorption	>1.5 ml/g
9	Fat	max. 1%
10	Total Bacteria Count	max. 10000 c/g
11	Mold & Yeast	max 100 c/g
12	E. coli	Negative
13	Salmonella	Negative