



# VITAL WHEAT GLUTEN

**PRODUCT APPLICATIONS & BENEFITS**

## PRODUCT APPLICATIONS & BENEFITS OF **VITAL WHEAT GLUTEN**

FMCG Australasia Vital Wheat Gluten can be used for a wide range of product applications: -

### BREAD



- Boost Protein
- Dough Conditioner
- Optimise Texture
- Strengthen Dough in Whole-Grain applications
- Reduce Mix Times

### NOODLES & PASTA



- Boost Protein
- Enhance Texture
- Improve rheology
- Provide support for other flour types

### NUTRITIONAL BEVERAGES



- Balance Protein Blends
- Soluble Protein with high levels of Glutamine Peptides
- Replacer for Sodium Casein

### WEIGHT LOSS BARS & BEVERAGES



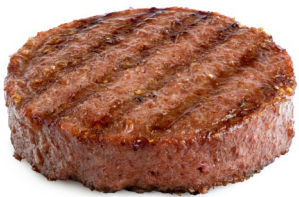
- Boost Protein
- Improve Flavour & textures
- Replacer for Sodium Casein



## PRODUCT APPLICATIONS & BENEFITS OF VITAL WHEAT GLUTEN

FMCG Australasia Vital Wheat Gluten can be used for a wide range of product applications: -

### PLANT BASED PROTEIN



- Boost Protein
- Add Binding & Adhesion
- Provide Structure
- Provide Texture
- Improve Process Efficiency

### BREAKFAST CEREALS



- Boost Protein
- Enhance Texture
- Improve rheology
- Provide support for other flour types

### EGG POWDER REPLACEMENT



- Replace up to 100% of Whole Eggs in Muffins & Pound Cakes
- Replace a % of Whole Eggs in muffins, pound cakes etc.
- Wheat Proteins can provide structure without too much firmness
- Replace a % of Egg Whites in some bakery and snack applications

### PET FOOD & COMMERCIAL FISH FEED



- Improved Binding
- Boost Protein