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The Applications of Wheat Gluten

Gluten Powder, also known as Active Gluten Powder, Wheat Gluten Protein, is a natural protein extracted from wheat and is composed of a variety of amino acids. The Protein content of Wheat Gluten is up to 85%. It contains 15 different kinds of amino acids necessary for human body and is a nutritious plant protein source.

Gluten is an excellent Dough Improver, widely used in the production of Breads, Noodles and Instant Noodles. It can also be used as a water-retaining agent in Meat Products.

Gluten Powder is used as an efficient Green Flour Gluten Enhancer which can be used in the production of High-Gluten Flour and Bread Flour. Gluten Powder is also an effective material to increase the content of Plant Protein in food. It has wide application value in Flour Products, Meat Products, Aquatic Products and Beverage Industry.

BREAD: In the Production of Special Flour For Bread, adding 2-3% Gluten Powder to the flour can significantly improve the Absorption Rate of Dough, enhance the Stirring Resistance of Dough, shorten the Fermentation Time of dough, increase the specific volume of finished bread, make the core texture fine and even and greatly improve the color, appearance, elasticity and taste of the skin. Wheat Gluten Powder prolongs storage life of Bread and increases the Nutrient Composition of the bread.

NOODLES: Adding 1-2% Gluten Powder to the production of Instant Noodles, Long-Life Hanging Noodles, Plain Noodles and Dumplings improves the Processing Performance of these Products, such as Stress Resistance, Bending Resistance and Tensile Resistance. It increases the Toughness of Noodles and they are not easy to break-off during processing. It is Soak Resistant and Heat resistant. By using Wheat Gluten the taste of Noodles is smooth and they do not stick to the teeth. Wheat Gluten is very rich in Nutrition value.

STEAMED BREAD: In the production of Steamed Bread, adding Gluten Powder of about 1% can enhance the quality of Flour, significantly improve the water absorption rate of Dough, enhance the water holding capacity of products, improve the Taste, stabilize the appearance and extend the Shelf Life.

MEAT PRODUCTS: In the Production of Sausage Products add 2-3% Gluten Powder. It can enhance the Product Elasticity, Toughness and Water Holding. This prevents the sausages from Breaking while cooking. When Wheat Gluten is used in Fatty Meaty Sausage Products the emulsification is more obvious.

AQUATIC PRODUCTS: Adding 2-4% Gluten in Fish Cake can enhance the Elasticity and Bonding of Fish Cake by using its strong water-absorption and ductility.

BABY FOOD PRODUCTS: In the production of Baby Foods of all kinds 1-2% Gluten is added as Protein Additive. The content of amino acids in food is more than 85% which can fully guarantee nutrition. It also increases the content of Calcium, Phosphorus and Iron, especially the content of Calcium is much higher than that of Eggs, Beef and other Foods which is more conducive to the healthy development of infants and adolescents.

ANIMAL FEEDS: Gluten Powder absorbs water twice the weight quickly at 30-80°C, The Egg Protein content decreases with the increase of Water Absorption. This property can prevent water separation and improve water retention. After 3-4% Gluten Powder is fully mixed with feed it is easy to be shaped into particles due to its strong adhesion ability.

BEVERAGES: After it is put into water and absorbed, the beverage is wrapped in the wet Gluten Network Structure and suspended in water. It helps retain the nutrition in the Beverage.