

## Vital Wheat Gluten

# Plant protein enrichment, product-enhancing performance



The converging trends of increased protein and plant-based eating are creating fertile ground for innovation in functional, plantforward products. Cargill wheat gluten is a versatile, economical solution for delivering on this growing demand.

Wheat gluten not only supplies the body with essential amino acids that it cannot synthesize on its own; it can also help enhance product performance and sensory appeal.

- Robust protein content, with a minimum of 75% protein
- **Neutral flavor profile** supports a wide range of product formulations
- Versatile functionality: improves bakery, meat alternatives and beyond
- Sustainable, economical source of protein enrichment



© 2022 Cargill, Incorporated. All rights reserved.

### Reliable, sustainable global supply

At Cargill, we are working to nourish the world in a safe, responsible and sustainable way. Our wheat gluten is sourced from certified wheat, benchmarked at Silver level against the SAI Platform Farm Sustainability Assessment. Our global supply chain ensures reliable supply and consistent quality while protecting customers' cost-in-use.

#### CARGILL PRODUCTS **Key Properties Functional Benefits** Gluvital® 21020 Minimum 75% protein (dry basis; Nx5.70) Improves dough texture & elasticity Vital Wheat Gluten Neutral flavor profile Provides consistency in flour Supports texturizing & binding • Contributes to crumb structure & bread volume • Enhances water / oil absorption & retention Increases product palatability Excellent extrudability Improves vields • Enhances mouthfeel • Extends shelf life

#### **APPLICATIONS**



**Partner with Cargill for high-performing plant proteins.** To learn more, contact us at 1-800-932-0544, <u>customerservice@cargill.com</u> or visit <u>www.cargill.com</u>.

\*The USA FDA has not defined vegetarian or vegan. The wheat ingredients are made from plant-based materials and have not been produced from animal (including fish), dairy, or egg products, nor have those products been added to the wheat ingredients.

\*\*There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

**Claims:** The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.



© 2022 Cargill, Incorporated. All rights reserved.

Cargill.com