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PRODUCT SPECIFICATION NO. 37

VITAL WHEAT GLUTEN

1. FUNCTIONAL CLASSES: PROTEIN WHEAT PRODUCTS

2. INGREDIENTS LIST: VITAL WHEAT GLUTEN

3. QUALITY AND SAFETY PARAMETERS

CHARACTERISTICS	PARAMETER	REFERENCE VALUE	METHOD
SENSORY	Odor and taste	Characteristic, bland	Reg. 4.15
	Color	Yellow-cream	Reg. 4.15
	Appearance	Powdery	Reg. 4.15
	Storage pests alive or dead	Not allowed to attend	Reg. 4.10
	Metal shavings	Not allowed to attend	VM/MET 624
PHYSICO-CHEMICAL	Moisture content	max 12%	Reg. 4.9, 1. (ISO 1666)
	Protein content (Nx6.25) on d.m.	≥ 80%	SRPS EN ISO 16634-1
	Ash content	max 2,00%	Reg. 4.9, 3. (ISO 3593)
	pH	5,0-7,0	ISI 26-5e
	Fat content	max 3%	Reg. 4.9, 2. (ISO 3947)
	Vitality	min 85%	VM/MET 1149
	Sieve analysis % thru 355 μ	min 99,5%	SRPS ISO 2591-1
	Sieve analysis % thru 150 μ	min 75%	
MICROBIOLOGICAL	Number of aerobic bacteria (30°C)	max 10000 CFU/g	SRPS EN ISO 4833-1
	Thermophilic sporogenic bacteria	max 300 CFU/g	VM/MET 319
	<i>Escherichia coli</i>	Negative -/g	SRPS ISO 7251
	Coliform bacteria	Not allowed CFU/0,2 g	SRPS ISO 4832
	<i>Salmonella spp.</i>	Negative -/25g	SRPS EN ISO 6579-1
	<i>Bacillus cereus</i> (30°C)	Not allowed CFU/0,01g	SRPS EN ISO 7932
	<i>Staphylococcus aureus</i>	Negative -/0,01g	SRPS EN ISO 6888-3
	Sulphitreducing clostridia (37°C)	Not allowed CFU/g	SRPS ISO 15213
	Yeast and molds	max 100 CFU/g	SRPS ISO 21527-2
THE PRESENCE OF CONTAMINANTS AND RESIDUES	Lead (Pb)	max 10,0 ppm	SRPS EN 15763
	Arsenic (as As ₂ O ₃)	max 1,0 ppm	SRPS EN 15763
	Aflatoxin (B1+B2+G1+G2)	max 10 ppb	VM/MET 913
	Deoxynivalenol (DON)	max 0,5 ppm	VM/MET 913
	Pesticide residues	According to Reg. 4.11, and Reg. (EC) no.396/2005, Dir. 91/414/EEC	SRPS EN 15662, VM/MET 887

4. REFERENCE REGULATIONS

4.1	National regulation for quality of proteins products and mixtures of proteins products for food industry ("Off. Gazette of SFRJ", no. 41/85 and "Off. Gazette of SRJ", no 56/03, 04/04)
4.2	Regulation on the hygienic quality of drinking water ("Off. Gazette of SRJ", no. 42/98, 44/99 and "Off. Gazette of RS", no. 28/19)
4.3	Law on Food Safety ("Off. Gazette of RS", no. 41/09, 17/19)
4.4	Regulation on food additives ("Off. Gazette of RS", no. 53/18)
4.5	Law on Genetically Modified Organisms ("Off. Gazette of RS", no.41/09)

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4.6	Regulation on food hygiene requirements ("Off. Gazette of RS", no.73/10)
4.7	Regulation on general and special conditions of hygiene of food and microbiological criteria ("Off. Gazette of RS", no. 30/24)
4.8	Regulation on declaration, marking and advertising of food ("Off. Gazette of RS", no. 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22, 61/24)
4.9	Regulation on the methods of sampling and performing chemical and physical analysis of the protein products for the food industry ("Off. Gazette of SFRY", no. 41/85)
4.10	Regulation on methods of physical and chemical analysis on the quality of cereals, milling and bakery products, pasta and quick frozen dough („Off. Gazette of SFRY", no. 74/88)
4.11	Regulation on the maximum permitted quantities of residues of plant protection products in food and feed ("Off. Gazette of RS", no. 91/22, no. 26/24)
4.12	Regulation on maximum concentrations of certain contaminants in food ("Off. Gazette of RS", no. 73/24, 90/24, 47/25, 61/25)
4.13	Regulation on the limits of radionuclide content in drinking water, food, feed, drugs, general purpose goods, building materials and other goods that are placed on the market ("Off. Gazette of RS", no. 36/18)
4.14	Guide to the application of microbiological criteria for food (Ministry of Agriculture, Forestry and Water Management of RS, June/11)
4.15	Specification of the buyer
4.16	Internal regulations (procedures, instructions, manuals, study quality and safety HPK), IFS v08

5. USE AND SHELF LIFE

PRODUCT DESCRIPTION	Fine powder of yellow-cream color, characteristic smell and taste, without presence of foreign admixtures, living and dead insects, metal filings.
BRIEF DESCRIPTION OF THE TECHNOLOGICAL PRODUCTION PROCEDURE	Vital wheat gluten is obtained by washing and drying wheat flour.
WHOM IS PRODUCTS INTENDED FOR	Additive for food, for improvement of technological properties of products – properties of dough (gas retention, firmness and stickiness), binding agent
IDENTIFIED USE	Bakery, pasta and meat industry.
SHELF LIFE	24 months.

6. DETAILS OF ORIGIN

GEOGRAPHICAL ORIGIN OF RAW MATERIALS	Republic Of Serbia.
MANAGEMENT SYSTEM	Certified HACCP system; standards ISO 9001:2015, IFS v08, Halal and Kosher
ALLERGEN INFO	Gluten is allergen.
DECLARATION OF GMOs	The product is not genetically modified and should not contain GMOs.

7. INFORMATION ON PACKAGING, TRANSPORT AND DELIVERY

PACKAGING	- 25/1 kg in white kraft bags – 1000 kg per pallet, marked and wrapped with stretch foil - 1000 kg in PP bags
STORAGE	Cool, clean and well-ventilated dry area. Ambient conditions.
WAY OF DISTRIBUTION (TRANSPORT)	The hygienic and technically correct vehicles (truck, car – tank, container, silo) intended for food transport. Ambient conditions.

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