

**Certificate OF Analysis
WHEAT GLUTEAN**

TEST PARAMETER	SPECIFICATION
Protrin (on dry basis, Nx6.25((%)	≥ 82
Moisture %	≤ 10.0
Ash (%)	≤ 2.0
Water absorption rate (%)	≥160
Granulate size(%)(Through 200 micro screen)	≥85
Fat (%)	≤2.0
Melanin content	None
Gluteenin Content (%)	≥52.5%
Gluten Index (%)	≥90%
Arsenic (PPm)	≤ 0.01
Lead (ppm)	≤ 0.005
Mercury (ppm)	≤ 0.005
Cadmium (ppm)	≤ 0.005
Mold amount (cfu/g)	≤ 50
Coliform (mpn/100g)	≤ 70
Salmonella	-----
DDT (ppm)	≤ 0.01
BHC (ppm)	≤ 0.01
HCH (ppm)	≤ 0.01
Chlorpyrifos (ppm)	≤ 0.01
Aflatoxin (ug/kg)	Negative
Mycotoxins Zearalemon (ug/kg)	5 max

Storage : Store in cool and dry place away from the sunlight

Packaging : 20 kg

Shelf life : 24 mths from manufacturing date

Usage : Wheat gluten could be used as natural additive to be added into flour to produce wheat powder for bread, noodle, dumpling and fine dried noodles.