

GLR Concentrate- Vital Wheat Gluten Replacer (OU-Parve)

Ingredients

Wheat flour and enzymes.

Applications

GLR Concentrate is an enzyme preparation designed to replace vital wheat gluten. It will equal the performance of gluten at about one third of the cost. Unlike other gluten replacement products our blend does not age or oxidize the dough.

The level of usage based on flour weight is **to 2 to 3 ounces per 100 lbs of flour to replace up to 1.0 to 2.0% vital wheat gluten.**

Packaging

50 lb. Polylined bags.

Storage

Store in a dry cool area. Shelf life – up to 12 months.

Benefits

- Excellent performance with significant cost savings.
- Increased water absorption similar to vital wheat gluten.
- Avoids the inconsistent dough development inherent with vital wheat gluten. Since it improves the existing flour protein, all the protein in the dough system develops in the same amount of time.
- Slower dough gassing relative to other enzyme preparations used to replace vital wheat gluten.
- Excellent performance in high fiber breads.
- Clean ingredient label.