

Wheat gluten organic Europe

Designation: wheat gluten

Description: Gluten is a protein and declarable allergen. This wheat gluten powder can be used as a stabilising baking ingredient and is ideal for making seitan. Mix the wheat gluten with the desired dry spices, add water and any liquid seasonings such as soya sauce and knead well. One part gluten, one part water. If the dough is too firm, add a little more water. Now select the desired cooking method: boil, bake or fry.

Ingridients: wheat gluten*

* from controlled organic cultivation

Raw food: No

Fairtrade: No

Gluten-free: No

Vegan: Yes

Superfood: No

Naturally gluten-free: No

Plastic-free: No

Organic: Yes

Colli/Multi package: We trade this item in various packaging units. The current packaging size is 25kg. Please refer to the order confirmation for the final packaging unit.

Value Pack: No

ECO Control Point: DE-ÖKO-003

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1636 kj
Calorific value kj	1632 kj
Calorific value kcal	391 kcal
Calorific value kcal	390 kcal
Fat	5.1 g
Fat	4 g
Of which saturated fatty acids	1 g
Of which saturated fatty acids	0.8 g
Carbohydrates	7.1 g
Carbohydrates	7 g
Of which sugar	1.7 g
Fibers	3 g
Fibers	1 g
Protein	77.7 g
Protein	81 g
Salt	0.37 g

Allergene

Gluten-containing cereal	Ja
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein

Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Ja