# Organic Wheat Gluten from Europe 5kg, also for Seitan

Gluten is a sticky protein and is one of the allergens that must be declared. This wheat gluten powder can be used as a stabilising baking ingredient and is ideal for making seitan. Mix wheat gluten with the desired dry spices, add water and liquid seasonings such as soy sauce if desired, and knead well. One part gluten, one part water. If the dough is too firm, add a little more water. Now choose the desired cooking method: boil, bake or fry.

#### Zum Produkt

#### Nährwerte

### Unzubereitet pro 100 g

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
Gluten-containing cereal	Nein
Gluten-containing cereal	Ja

Horst Bode Import-Export GmbH USt-IdNr.: DE154233667

Gluten-containing cereal	Nein
Gluten-containing cereal	Ja
Gluten-containing cereal	Nein
Gluten-containing cereal	Ja
Gluten-containing cereal	Nein
Gluten-containing cereal	Ja
Gluten-containing cereal	Nein
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
Wheat	Nein
Wheat	Ja
Wheat	Nein
Wheat	Ja