

# Becodur GS<sup>®</sup> Bio Organic Vital Wheat Gluten

The reliable ingredient for your high-quality bakery products



**BECODUR GS<sup>®</sup> Bio Vital Wheat Gluten** is extracted from high quality organic wheat flour. The carefully regulated and controlled drying process preserves its original elasticity and extensibility.

We guarantee the highest quality over different harvest periods, thanks to our focus on sourcing the best raw materials – and more than 160 years of experience.

## Characteristics

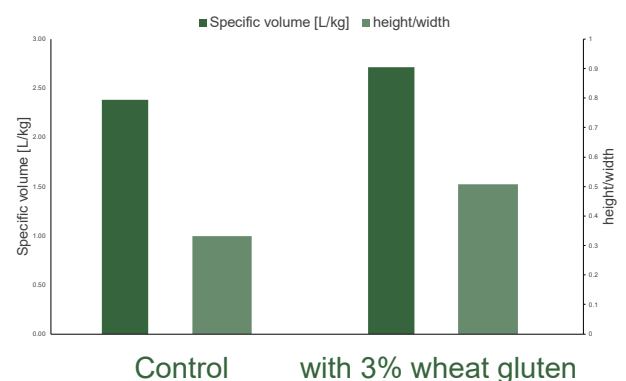
- Brown free-flowing powder
- Neutral taste
- Easy to handle
- High in protein (min. 75%)
- Available in 25kg paper bags or 850kg big bags
- Available in EU-Bio and Bio-Suisse quality

## Advantages

- Good water absorption
- Superior viscoelastic properties
- High in protein
- Consistent quality
- Extends the shelf life of finished products
- Increased volume in baked goods
- Improves dough stability and machinability
- Adjustment and/or standardization of protein content in flour
- Enables the production of high quality bakery products
- Texture adjustment
- Delivers a fibrous, meat-like texture

**Wheat gluten can be used in a variety of ways, both as texturizing agent and as nutritional source of vegetable proteins**

## Baking Properties



- Baking volume and height/width ratio significantly increased
- Addition of gluten makes Industrial processing of doughs easier

# Becodur GS<sup>®</sup> Bio

## Comparison against competitors

Sample	W (baking strength)	G (swelling)	P (Tenacity)	L (Extensibility)	Gluten Index
BECODUR GS Bio	362	29,6	80	160	95
Gluten Bio 1	283	23,7	76	109	86
Gluten Bio 2	285	25,1	74	123	50
Gluten Bio 3	267	24,6	72	120	69

- BECODUR GS BIO gives the biggest W and the highest gluten index in the alveograph test. It therefore brings more strength but remains extensible since its G (swelling) is also high. It also shows a higher value for other parameters as P and L which means the structure can withstand a higher pressure and achieve a higher volume while baking.
- BECODUR GS BIO showed also a good behavior in paste, good tolerance and higher volume in baking tests.



### BAKERY

- Volume increase
- Better elasticity and shelf life
- Improvement and stabilization of doughs
- Batch-to-batch consistency
- Better machinability
- Better Stability when shock freezing



### VEGETARIAN & VEGAN

- Adequate protein source for products such as seitan and meat substitutes
- Grants a meat-like texture and bite



### PASTA & CO.

- Imparts structure and texture to formulations
- Confers bite for a typical "al dente" texture (e.g. lentil pasta or quinoa pasta)

