

**Revive Gluten** is a natural protein extracted from wheat, making it a versatile and valuable ingredient in the food and feed industry. With its exceptional binding and elasticity properties, it's a staple for bakers and pellet feed manufacturers. **Our facility** operates a self-contained production cycle, ensuring quality control throughout every phase, starting with the sourcing of initial wheat raw materials cultivated in their own fields to the final stages, including packaging and storing the finished product in their dedicated warehouse with humidity and air temperature control systems.



**SPECIFICATION**

Protein (N x 6.25 )	> 82.8 %
Moisture	< 8 %
Ash	< 0.8 %
Water Absorption Capacity	> 178 %
Agglomeration time	< 15 sec
Mass fraction of particles bigger than 200 mic	<0.2 %
Agglomeration time	< 4 %
Odour	Typical wheat gluten
Color	Creamy to yellow
Appearance	Powdery product

**Microbiological Analysis**

Mycotoxins, radionuclides, pesticides and microbiological indicators	Complied - Not Detected
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**NUTRITIONAL VALUE ( 100 gr )**

Carbs	18 gr
Fat	< 0.5 gr
Proteins	>70 gr
Energy	> 352 Kcal

**PACKAGING**

40 kg bags into soft special single-use Big-Bag type containers with net weight of 500,750 and 1000 kg.

**SHELF LIFE AND STORAGE CONDITION**

Relative humidity of the air of the storage facility should not exceed 70% and temperature not higher than 25 °C.

**SUGGESTED APPLICATION**

Usable in food industry to improve quality of grain products and feed industry to use as binder in pet food or aquafeed.

**PRODUCT CHARACTERISTIC**

- Nutrient Density
- Texture Enhancer
- Reduced Feed Costs
- Consistency and Quality
- Balanced amino acid profile
- Less Anti-nutritional factors
- A natural and high plant-based protein source
- Strong Binding Properties in Feed Pellete Production

This product includes 100% premium quality wheat gluten and for the food and feed industry, is produced under strict quality control measures and can be traced back to its source, ensuring safety and transparency in the supply chain.