



FrieslandCampina 

Ingredients

Hyvital[®] Wheat Glutamine PA

product data sheet

Hyvital Wheat Glutamine PA is an enzymatically hydrolysed wheat protein manufactured under carefully controlled conditions using food grade enzymes.

Product characteristics

Hyvital Wheat Glutamine PA is prepared from wheat protein (gluten) and a proprietary blend of microbial enzymes. Hyvital Wheat Glutamine PA is manufactured under food grade conditions and complies with FDA food regulations. Hyvital Wheat Glutamine PA is also available Kosher. This product is not gluten free and may cause reactions in gluten-sensitive individuals.

Application

Glutamine Peption™ Hyvital Wheat Glutamine PA is used in sports nutrition products, clinical nutrition and functional foods. It is designed for acidic applications such as pasteurised drinks requiring heat stability or low pH.

Applications include instant drinks, gels, and other applications where full solubility at low pH is desired.

Hyvital Wheat Glutamine PA has a number of interesting properties including:

- Contains typically 28% peptide-bonded glutamine
- Fully soluble
- Heat stable
- Low pH

Packaging

Hyvital Wheat Glutamine PA is packaged in a multi-wall paper bag with a polyethylene liner with a net content of 20kg. Palletised and wrapped to units of 640kg.

Shelf life and storage conditions

In the original sealed packaging under normal, odour free conditions, temperatures below 25°C, and a relative humidity below 65%, Hyvital Wheat Glutamine PA can be kept for up to 5 years.

DOMO[®]

This information is intended for industrial customers only and not intended for consumers.

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Typical analysis*

Chemical		Amino Acid Analysis Measured per 1g of product (in mg)	
Protein (as is) (TN x 5.79**)	79.4%	Alanine	17
Total Nitrogen (TN)	13.7%	Arginine	22
Amino Nitrogen (AN)	1.6%	Aspartic acid	19
pH (6% solution)	4.1	Cysteine	10
Moisture	5% max.	Glutamic acid	328
Ash	2.2%	Glycine	28
Total fat	< 0.1%	Histidine	8
Peptide bonded glutamine	28%	Isoleucine	24
		Leucine	47
		Lysine	9
		Methionine	8
		Phenylalanine	42
		Proline	115
		Serine	31
		Threonine	15
		Tryptophan	2
		Tyrosine	22
		Valine	26
		Branch Chain Amino Acids	97
Microbiological		Elemental Profile (mg/100g)	
Standard plate count	max. 1,000 cfu/g	Calcium	460
Coliform count	max. 10 cfu/g	Magnesium	55
Yeast and mould count	max. 100 cfu/g	Potassium	380
E. coli	negative in 1g	Sodium	600
Salmonella	negative in 100g	Phosphorus	160
		Chloride	530
Physical/sensoric			
Powder colour	white to light tan		
Solubility	clear		
Tapped bulk density	500 g/L		
Hydrolysis Characteristics Molecular Weight Profile (area %)			
> 10,000	1%		
10,000 - 5,000	1%		
5,000 - 2,000	4%		
2,000 - 1,000	7%		
1,000 - 500	13%		
< 500	74%		
Free Amino Acids	1%		

* Please refer to specifications for guaranteed limits.
** Conversion factor calculated as a function of degree of hydrolysis.

Potential consumer benefits are not to be considered as health claims. They should be considered as potential leads that might be developed into health claims complying with the local legal requirements.

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