



FrieslandCampina 

Ingredients

Hyvital[®] Wheat Glutamine PN

product data sheet

Hyvital Wheat Glutamine PN is a neutral pH, wheat protein hydrolysate manufactured under carefully controlled conditions using food-grade enzymes.

Product characteristics

Hyvital Wheat Gluten PN is high in peptide-bonded glutamine in neutral form. Glutamine is the single most abundant amino acid in the body being conditionally limited upon strenuous conditions like illness.

It is designed for use in medical nutrition products. Glutamine being in peptide-bonded form improves the heat stability of the glutamine making it suitable for use in even sterilized tube feed products.

The good taste make the Hyvital Wheat Gluten PN also suitable for use in sip feed applications.

Hyvital Wheat Glutamine PN is manufactured under food-grade conditions, complies with FDA food regulations

Application

Hyvital Wheat Glutamine PN is specially developed for supplementation of heat processed, neutral pH, nutritional formulations such as functional drinks and clinical enteral formulas.

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

- Natural source of peptide-bonded glutamine (25%).
- Heat stable at neutral pH.
- Completely soluble.
- Low bitterness.

Packaging

This product is packaged in 20kg bags. The bags consists of a polyethylene inner bag and a multilayer outer bag.

Shelf life and storage conditions

In the original sealed packaging, Hyvital Wheat Glutamine PN has a shelf life of at least 5 years. Protein hydrolysates are hygroscopic and can absorb odours. Temperatures below 25°C, relative humidities (R.H.) below 65%, and an odour free environment will extend the storage life.

DOMO[®]

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

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Typical analysis*

Chemical

Protein (as is) (TN x 5.79**)	76.2%
Total Nitrogen (TN)	13.2%
Amino Nitrogen (AN)	1.4%
pH (6% solution)	6.5
Moisture	4.4%
Ash	1.6%
Total fat	0.1%
Total carbohydrates (calculated)	17.7%
Peptide bonded glutamine	25%
Free glutamine	< 1%

Microbiological

Standard plate count	max. 5,000 cfu/g
Coliform count	max. 10 cfu/g
Yeast and mould count	max. 100 cfu/g
E. coli	none detected in 1g
Salmonella	none detected in 100g

Physical/sensoric

Powder colour	cream to tan
2% solution colour	yellow
Clarity	hazy
Solubility	400g/L
Tapped bulk density	500g/L

Hydrolysis Characteristics Molecular Weight Profile (area %)

> 10,000	1%
10,000 - 5,000	1%
5,000 - 2,000	5%
2,000 - 1,000	9%
1,000 - 500	18%
< 500	66%
Degree of Hydrolysis (DH)	8%
Free Amino Acids	2%

Amino Acid Analysis Measured per 1g of product (in mg)

Alanine	19
Arginine	24
Aspartic acid	22
Cysteine	17
Glutamic acid (including Glutamine)	342
Glycine	28
Histidine	14
Isoleucine	28
Leucine	54
Lysine	12
Methionine	9
Phenylalanine	46
Proline	114
Serine	38
Threonine	20
Tryptophan	5
Tyrosine	24
Valine	31
Branch Chain Amino Acids	113

Elemental Profile (mg/100g)

Calcium	194
Magnesium	32
Potassium	504
Sodium	434
Phosphorus	90
Iron	2

* 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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