

# Vital Wheat Gluten

### Bakery

Augason Farms offers a wide selection of baking mixes and baking items. Whether you're preparing baked goods from scratch or want a quick baking mix, we provide for your needs.

### Vital Wheat Gluten

Augason Farms Vital Wheat Gluten is wheat flour with the starch removed. It is fat free and used to increase texture, volume, enhance flavor, and extend freshness in any dough product; especially prized for breads and rolls.

## Whole Wheat Bread in a Large Bread Machine

Mix together:

2 teaspoons S.A.F. instant yeast

2 teaspoons Augason Farms Dough Enhancer

2 tablespoons Morning Moo's® Low Fat Dry

Milk Alternative

2 tablespoons honey, sugar, or brown sugar

1 teaspoon salt

3 cups whole wheat flour

3 tablespoons Augason Farms Vital Wheat Gluten

3 tablespoons vegetable oil

1 1/3 cups warm tap water

Add all ingredients in order, then start bread machine on white bread setting.

### MIXING DIRECTIONS:

1 1/2 teaspoons per 1 cup whole grain flour 1/4 to 3/4 cup per 10-12 cups flour Add to the flour and mix well.

### Tips:

Breads containing bran, raisins, seeds, etc. will need an increased amount. If large air bubbles form, reduce quantity. For breadmaker recipes, use 2-3 Tbsps.

# **Nutrition Facts**

Serving Size 1 tsp (3g) Servings Per Container 141

Servings	Per Cont	amer 141	
Amount Per	Serving		
Calories	10	Calories fr	om Fat 0
		%	Daily Value*
<b>Total Fat</b>	0g		0%
Saturate	d Fat 0g		0%
Trans Fa	ıt 0g		
Cholesterol 0mg			0%
Sodium 0mg			0%
Total Carbohydrate 0g			0%
Dietary Fiber 0g			0%
Sugars (			
Protein 2			
T TOTOIL Z	9		
Vitamin A	0% •	Vitamir	n C 0%
Calcium	0% •	Iron	2%
calorie diet.	Your daily	are based values may ur calorie nee	be higher or
	Calories	2,000	2,500
Total Fat	Less that	3	80 g
Sat Fat	Less that	- 3	25 g
Cholesterol	Less that		300 mg
Sodium	Less that	n 2400 mg	2400 mg
Total Carbohydrate		300 g	375 g
Dietary Fibe	r	25 g	30 g

Carbs 4

Protein 4

90907-0911

Calories per gram: Fat 9

INGREDIENTS: Vital wheat Gluten.

Contains allergens: Wheat.

 $Processed \ in \ a \ plant \ that \ handles \ wheat, egg, \ dairy, soybean, peanut, cashew, walnut, and \ almond \ products.$ 

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

141 SERVINGS NET WT. 15.0 OZ (425 g)