

STATEMENT FROM AMIFOODS (NETHERLANDS) MANUFACTURER OF WHEATEX 9010 FLOUR

Wheatex® 9010 Special - gluten-free flour

Wheatex® 9010 Special is a product that is suitable for people who have to follow a gluten-free diet because of a gluten intolerance.

Wheatex® 9010 Special is made from gluten-free tarwezetmelen and therefore particularly suitable for baking bread and pastry. Our mix has a gliadin content of less than 20 ppm (parts per million) and is "gluten free".

Wheatex® 9010 special

Gluten-free flour

Specially Wheatex® 9010 is a flour-based wheat starch, that has been developed for the baking of bread and diet pastries.

Despite the lack of wheat gluten has managed to make a flour with excellent baking quality. The taste and texture of the *9010 Special Wheatex®* with bread and cakes are close to that of wheat flour prepared products.

General analysis

The mean values after analyzing Wheatex® 9010 Special:

Moisture	(60 min. / 130 ° C)	:	ca.	12.5%
Protein	(Kjeldahl N x 6.25)	:	ca.	0.21%
Gliadin	(ELISA / R-Biopharm):	:	<	2.0 mg / 100g.
Axis	(90 min. / 900 ° C)	:	ca.	0.20%
Fat	(Soxhlet)	:	ca.	0.02%
Fibers	(Scharrer-Kürschner)	:	ca.	0.05%
pH	(10% solution)	:	ca.	4.3
Starch content		:	ca.	86%
Energy		:		about 1480 kJ / 100 g.

Applications

An important aspect of *Wheatex® 9010 special* is that one type of flour finds application for different groups of patients, such as celiac, Spruwpatiënten, Urémiepatiënten (Possibly with anuria), Phenylketonuriepatiënten and Dermatitis Herpetiformispatiënten. Is also in case of Multiple Sclerosis or prescribed a gluten free diet.

Allergen Information Wheatex® 9010 Special

Product Name: Wheatex® 9010 Special

Article number: 674

Without prescription (Z) Recipe with (M) May contain (K), Unknown (O)

LeDa Code	GS1 Code	Allergen	Code (S, M, K, O)
Legal Allergens			
1.1	YOUR	Wheat	M
1.2	NR	Rye	Z
1.3	GB	Barley	Z
1.4	GO	Oats	Z
1.5	GS	Spelled	Z
1.6	GK	Kamut	Z
1	AW	(*) Gluten	
2.0	AC	Shellfish	Z
3.0	AE	Egg	Z
4.0	AF	Fish	Z
5.0	AP	Groundnuts (peanuts)	Z
6.0	AY	Soya	Z
7.0	AM	Cow's milk	Z
8.1	SA	Almonds	Z
8.2	SH	Hazelnuts	Z
8.3	SW	Walnuts	Z
8.4	SC	Cashews	Z
8.5	SP	Pecans	Z
8.6	SR	Brazil nuts	Z
8.7	ST	Pistachios	Z
8.8	SM	Macademia	Z
8	AN	(*) Nuts (Nuts)	
9.0	BC	Celery	Z
10.0	BM	Mustard	Z
11.0	AS	Sesame	Z
12.0	AU	Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg / kg or 10 mg / l, expressed as SO ₂	Z
13.0	EN	Lupine	Z
14.0	UM	Molluscs	Z
Additional Allergens			
20.0	ML	Lactose	Z
21.0	NC	Cocoa	Z
22.0	MG	Glutamate (E620 - E625)	Z
23.0	MK	Chicken	Z
24.0	NK	Coriander	Z
25.0	NM	Corn	Z
26.0	NP	Legume	Z
27.0	MC	Beef	Z
28.0	MP	Pork	Z
29.0	NW	Root	Z

(*) Only if there could be cross-contamination.