

Certificate of Analysis (COA)

- Vital Wheat Gluten

Issue Date: 19 February 2026

Product Name: Vital Wheat Gluten

CAS Number: 8002-80-0

Product Number: VWG-20260219

Batch Number: VWG-SH2026021901

Brand: SIGALD

Formula: Natural protein complex (Primarily Glutenin and Gliadin)

Quality Release Date: 19 February 2026

Test	Specification (Food/Feed Grade)	Result	Unit	Test Method
Appearance	Pale yellow to off-white free-flowing powder	Off-white powder	-	Visual Inspection
Odor	Characteristic mild wheat odor	Typical wheat odor	-	Sensory Evaluation
Protein Content (N x 5.7, Dry Basis)	≥ 75.0%	76.8%	%	Kjeldahl Method
Moisture Content	≤ 8.0%	6.2%	%	Oven Drying (105°C, 2h)
Ash Content	≤ 2.0%	1.3%	%	Gravimetric (550°C, 3h)
Fat Content	≤ 1.5%	0.8%	%	Soxhlet Extraction
Fiber Content (Acid/Neutral Detergent)	≤ 2.0%	1.1%	%	Gravimetric Method
Wet Gluten Content	≥ 60.0%	64.5%	%	Hand Washing Method
Water Absorption Capacity	≥ 150%	165%	%	Centrifugation Method
Heavy Metals (as Pb)	≤ 0.5 ppm	< 0.1 ppm	ppm	ICP-MS
Arsenic (As)	≤ 0.1 ppm	< 0.05 ppm	ppm	AFS
Total Plate Count	≤ 10,000 CFU/g	850 CFU/g	CFU/g	Plate Count Agar
E. coli	Negative in 25g	Negative	-	ISO 16649-2
Salmonella	Negative in 25g	Negative	-	ISO 6579-1
Mycotoxins (Aflatoxin B1)	≤ 2.0 µg/kg	< 0.5 µg/kg	µg/kg	HPLC-FLD

Certification

This batch of Vital Wheat Gluten complies with the specifications of FCC VIII, GB/T 10368, and EU Feed Hygiene Regulations. All test results meet the quality requirements for use in food processing, bakery, meat analogs, and aquafeed applications.