

TECHNICAL BULLETIN

Hydrolyzed Wheat Gluten

Hydrolyzed wheat gluten protein is ideally suited for incorporation into calf milk replacers. It is low in fiber and ash and contains a much higher percentage of protein compared to whey protein concentrate (>80% protein vs. 34% protein).

Digestibility of hydrolyzed wheat gluten is very high (about 95% for dry matter, organic matter and crude protein). Research on veal and dairy replacement calves has shown hydrolyzed wheat gluten to be a valuable ingredient in calf milk replacers, providing similar performance to all milk protein formulas.

Hydrolyzed wheat gluten is manufactured from wheat flour by separating the gluten protein from wheat starch. This protein is enzymatically hydrolyzed into small, soluble protein and peptides before drying.

Whereas wheat flour is an inferior protein source for calf milk replacers, hydrolyzed wheat gluten provides a high quality, economical protein source that contains no anti-nutritional factors.

Hydrolyzed wheat gluten is typically included as a complement to animal plasma protein in calf milk replacer, providing greater economic advantage, and works well in high protein formulations.

Hydrolyzed Wheat Gluten Characteristics

- ✓ Neutral color and taste
- ✓ Very low ash
- ✓ No anti-nutritional factors
- ✓ Soluble/dispersible. No sediment
- ✓ 83 – 87% C.P.
- ✓ Typical use rate 5% (20% protein replacement)



Hydrolyzed (solubilized) wheat gluten.