

GIPSA Offers Wet Gluten Testing for Wheat

Washington, (May 11, 2006) - The USDA Grain Inspection, Packers and Stockyards Administration is now providing official determination of wet gluten content for Hard Red Winter (HRW) wheat and Hard Red Spring (HRS) wheat using a protein-based calibration on official near-infrared transmittance (NIRT) instruments.

"Buyers of U.S. wheat often ask for analysis of functional characteristics of the commodity being purchased," said GIPSA administrator James Link. "This new service will provide the market with important data on wheat gluten functionality."

Gluten, the primary functional protein in wheat, is responsible for the unique ability of milled wheat to produce bread, pasta, and noodle products.

GIPSA will provide wet gluten content determination as official criteria under the authority of the United States Grain Standards Act, as amended.

For further information, contact Steven Tanner, Director, GIPSA Technical Services Division, at telephone (816) 891-0401.

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Dana Stewart, 202-720-5091