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**HODGSON MILL**  
VITAL  
WHEAT GLUTEN  
with Vitamin C

**OUR GUARANTEE**  
Hodgson Mill, Inc. is dedicated to satisfying consumer demand for fine quality, healthy food products. If for any reason you are not satisfied with this product, we'll make it right. Simply send the complete bottom of this box and your purchase price to:  
Hodgson Mill, Inc.  
1100 Stevens Avenue  
Effingham, IL 62401  
(800)525.0177

[www.HodgsonMill.com](http://www.HodgsonMill.com)

Look for the entire line of Hodgson Mill® naturally wholesome and healthful food products in the **Flour, Corn Meal, Cereal, Pasta and Baking Mix** sections of your local store.

High Rise,  
Moist Texture For  
Home Baked Breads

Sealed Inner Bag

U Parve



VITAL  
WHEAT GLUTEN  
with Vitamin C

Look for  
Hodgson Mill  
Bread Mixes Too!



NET WT. 6 1/2 oz. (184.3g)



USE BY:

**HODGSON MILL**  
VITAL  
WHEAT GLUTEN  
with Vitamin C

**HODGSON MILL**

## BASIC INSTRUCTIONS

For most bread recipes, in addition to yeast, simply add 4 tsp. Hodgson Mill Vital Wheat Gluten **per loaf** to your dry ingredients.

Most Automatic Bread Machines offer accompanying recipes instructing you how to use vital wheat gluten. If not, just follow the **4 tsp. per loaf** rule and you're on your way to the perfect loaf.

REFRIGERATE  
AFTER OPENING



This package sold by weight, not by volume. Contents may have settled during shipping.

MANUFACTURED BY HODGSON MILL, INC.

**HODGSON MILL**

*Have a Grain Day!*

Now you, too, can anticipate more consistent results in your home yeast bread baking, whether baking by conventional methods or with an Automatic Bread Machine. Hodgson Mill Vital Wheat Gluten added to flours will produce higher, lovelier shaped loaves, softer texture crumb, and will extend the shelf life of your home baked breads.

Asked for specifically in electric bread machine recipes, vital wheat gluten is the natural protein derived from wheat. It is basically wheat flour with the starch removed.

Put this natural "secret" to work for you for perfect home baked yeast breads.

VITAL  
WHEAT GLUTEN  
with Vitamin C

Makes Higher Rising Loaves  
Extends Freshness  
Increases Protein  
Improves Shape

## Nutrition Facts

Serving Size: 4 tsp. (12 g)  
Servings Per Container: about 15

Amount Per Serving (Dry)		% Daily Value*	
Calories 40		Calories From Fat 0	
<b>Total Carbohydrate</b>	3g		1%
Dietary Fiber 1g			4%
<b>Protein</b>	8g		

Vitamin C 53%

Not a significant source of Total, Saturated and Trans Fat, Cholesterol, Sodium, Sugar, Vitamin A, Calcium & Iron

\*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS:  
Vital wheat gluten, Vitamin C  
Produced in a peanut/tree nut free environment.

For More Recipe Ideas Visit [www.HodgsonMill.com](http://www.HodgsonMill.com)

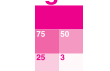


14-1092 Vital Wheat Gluten 6.5oz I2401 5/22/2014

Cyan



Magenta



Yellow



HM  
Logo  
Blue



540



HM  
Logo  
Brown



Black

