ALTERNATIVE USES FOR WHEAT

The properties that make wheat suitable in food products, gluten (protein) and starch also make wheat functional in nonfood and industrial applications. Wheat gluten is unique due to its ability to be elastic, bind water and form films that can be stabilized with heat. These properties render wheat gluten useful for the preparations of adhesives, coatings, polymers and resins.



PRODUCTS THAT MAY CONTAIN WHEAT

CAT LITTER BIODEGRADABLE PLASTICS

PAINT STRIPPER MAKEUP

HAIR CONDITIONER LOTION

PACKING PEANUTS PAPER PRODUCTS

PLAY DOUGH POSTAGE STAMP ADHESIVE

HAIR CONDITIONER LOTION & SUNSCREEN

CHARCOAL VITAMINS

SURFACE COATING GLUE

TEXTILE FINISHING AGENTS STRAW PARTICLE BOARD

ALTERNATIVE FUELS PET FOOD

SKEET PIGEONS LIQUID DETERGENTS

...AND MANY MORE!

WHEAT BYPRODUCTS

WHEAT STARCH

Wheat starch is obtained by wetmilling the wheat kernel. It is used in adhesives, surface coatings and laundry finishings, as well as thickening agents in industrial products and baked goods.

WHEAT STRAW

Wheat straw is often used for animal feed, household fuel and raw materials for the paper industry. It can also be used to absorb heavy metals from wastewater.

WHEAT GERM OIL

Wheat germ oil is extracted from the wheat germ. It is used in cosmetics and vitamins because it is high in vitamin E.

VISIT TEXASWHEAT.ORG FOR MORE WHEAT FACTS

