



Association des Amidonneries
de Céréales de l'Union Européenne

**AAC POSITION PAPER REGARDING THE PRODUCTION AND SALE OF
ACID-HYDROLYSED WHEAT PROTEINS INTENDED FOR FOOD**

September 2002

Wheat proteins are widely used in food and feed for their nutritional and functional properties. Ninety five percent of the European wheat protein production is marketed as vital gluten, i.e. the native, water insoluble protein fraction separated from wheat. The remaining 5 % are products in which gluten is solubilised for reasons of convenience in use, or in order to obtain specific functional properties, such as e.g. emulsifying properties.

Among the existing processes applied to wheat proteins to enhance their solubility or their functional properties, acid hydrolysis can be used.

Scientific data suggested that there is a potential risk that acid-hydrolysed wheat proteins might trigger a gluten intolerance response in silent coeliac people, due to the de-amidation of the proteins.

Although these data have not been scientifically confirmed yet, **the European cereal starch industry (AAC) agreed to stop any production and sale of acid-hydrolysed wheat proteins for food in the framework of the precautionary principle.**

All the companies members of the AAC strictly observe this commitment since 2000.

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