

## Wheat

Wheat protein은 대두단백질(soy protein)과 비슷한 산성아미노산이 풍부하지만, cystine을 미량 함유하고 있다. 대두단백질과 비교하면 산뜻한감촉이 나는 것이 특징이다.

Product	INCI NAME	Type	Active Matter	Molecular Weight	Origin
WG	Hydrolyzed Wheat Protein, Water	Standard Type	25%	700	Wheat
WG-Q	Hdroxypropyltrim onium Hydrolyzed Wheat Protein, Water	Quarternized Type	25%	900	
WG-CAQ	Cocodim onium Hydroxypropyl Hydrolyzed Wheat Protein, Water		25%	1100	
WG-SIG	Hydrolyzed Wheat Protein PG-Propyl Methylsilanediol, Water	Siliconized Type	20%	900	