

GEMTEC 50

ISOLATED WHEAT PROTEIN

Description

A light cream color Isolated Wheat Protein powder specially designed for the meat and general food industry. GemTec 50 has been designed to suit meat product applications where viscosity and fat emulsification are required. Used in sausages, meat patties, frankfurters and other emulsified meat products.

Typical Chemical Properties

Protein (N x 6.25 dsb)	88%
Moisture (w/w)	7.0%
pH	6.5
Ash	4.0%

Physical Properties

Color	Cream
Odor	Bland
Taste	Bland

Granulation

On 250 micron	2.0% max
---------------	----------

Microbiological Properties

Total Plate Count	<20,000/g
Coliforms (in 0.1g)	Not detected in 0.1g
Salmonella (in 25g)	Not detected in 25g
Yeast and Molds	<100/g
Listeria (in 25g)	Not detected in 25g

Nutritional Properties (Quantity/100g)

Fat	5.0g
Saturated Fat	0.9g
Carbohydrate	0.5g
Sugars	0.5g
Dietary Fiber	0.5g
Energy kJ	1615
Energy Cals	386
Sodium	1200mg
Potassium	40mg

Packaging and Storage

25kg poly-lined multi-wall paper bags. Shelf life is 12 months min, when stored in a cool, dry place out of sunlight.

GemTec 50 is manufactured under ISO 9001:2000 Management Systems and HACCP modelled Food Safety Management Systems.

This product is declared GMO free, Halal and Kosher Certified.



MANILDRA
Group USA