

GEMTEC 2000T *WHEAT PROTEIN*

Description

A light cream-colored wheat protein powder specially designed for the food industry where a functional characteristic such as dough formation and emulsification is required. For protein enrichment of reduced carbohydrate bakery products.

Typical Chemical Properties

Protein (6.25 DSB)	88% min
Moisture (w/w)	7.0%
pH	6.0
Ash (max)	4.0% max

Physical Properties

Color	Cream
Odor	Bland
Taste	Bland

Granulation

On 250 micron	2.5% max
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Microbiological Properties

Total Plate Count	20,000/g max
E. Coli (in 0.1g)	Negative
Salmonella (in 25g)	Negative
Yeast and Molds	100/g max

Nutritional Properties

Fat	5.0%
Saturated Fat	0.9%
Carbohydrate	1.0%
Total Sugars	0.5%
Sucrose	ND
Soluble Fiber	0.5%
Insoluble Fiber	ND
Energy Cals/100g	386
Sodium mg/100g	1900
Potassium mg/10g	40

Packaging and Storage

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

GemTec 2000T is manufactured under an ISO 9002 Quality Management System and is Certified.

