

GEMTEC G5 WHEAT PROTEIN

Description

A pale cream powder product refined from wheat protein, which is made specifically for protein enrichment in low carbohydrate foods. GemTec G5 is formulated for use in low carbohydrate bakery products. It functions strongly in all bakery goods including breads, tortillas, pizza, breakfast cereals, snacks, pasta, and energy bars.

Typical Chemical Properties

Protein (6.25 DSB)	88% min
Moisture (w/w)	5.0%
pH	4.0
Ash	1.0%

Physical Properties

Color	Cream
Odor	Bland
Taste	Bland

Granulation

On 250 micron	2.0% 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	6.5%
Saturated Fat	<1.0%
Carbohydrate	3.5%
Fiber	1.0%
Energy Cals/100g	410
Sodium mg/100g	193
Potassium mg/10g	40
Sulfites ppm	>10

Packaging and Storage

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

Label Declaration

Wheat Protein (Contains Sulfites)

