

GEMTEC 110i

ISOLATED WHEAT PROTEIN

Description

Bland flavored, cream colored isolated wheat protein powder. GEMTEC 110i has been designed with low viscosity to be easily dispersed in a marinade/brine for injection and massaging into further processed meat products such as poultry, hams and other whole muscle products. GEMTEC 110i is manufactured under an ISO 9002 quality management system and is certified GMO free and Halal and Kosher approved.

Typical Chemical Properties

Protein (%Nx6.25 dsb):	90
Total Plate Count:	20,000g/max
Moisture (w/w):	8.0
E Coli:	Neg in 0.1g
pH:	6.8
Salmonella:	Neg in 25g
Ash:	6%
Yeast & Mould:	<100/g max

Typical Physical Properties

Color:	Cream
Odor:	Bland
Taste:	Bland
Granulation:	On 355 micron 0.02 On 250 micron 2%

Packaging and Storage

25kg polylined multiwall paper bags MINIMUM DURABLE LIFE 12 months min when stored in a cool dry place out of sunlight.

