

GEMTEC 300g *ISOLATED WHEAT PROTEIN*

Description

A light cream color isolated wheat protein powder specially designed for the meat industry where emulsification and texture is required. Gemtec300g has been designed to give the functional properties of medium viscosity, emulsification and gelling for emulsified meats, luncheon meats, sausages, meat patties, salamis etc. GEMTEC 300g 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

Packaging and Storage

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

