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GemPro[®] Nova

WHEAT PROTEIN ISOLATE



EGGS-ELLENT ALTERNATIVE

GemPro[®] Nova is a wheat protein isolate designed for a variety of baked goods to completely replace egg solids. GemPro Nova provides all the benefits of eggs, structure, emulsification, and tenderness, without the addition of an allergen. Keep costs and product quality consistent with a highly functional egg alternative.

PRODUCT INFO

GemPro Nova is a wheat protein modified to promote aeration, structure, and binding capabilities in batter systems. Coming in at 82% protein, this neutral flavor, clean label wheat protein option contributes to protein content and eating quality. Offered in three configurations, GemPro Nova-A, GemPro Nova-C, and GemPro Nova-F, each contribute unique functionality for finished products that rely on the various aspects of egg functionality.



GEMPRO

Match Structure

Eggs provide structure in baked goods, but GemPro[®] Nova can provide the same resilient bounce bakers need. The aeration capability of GemPro Nova allows for consistent air incorporation and even cell structure.



Add Emulsification

The ability to suspend oil and water in a system is necessary to ensure even dispersion of ingredients. GemPro[®] Nova creates stability in aqueous systems like cake and muffin batters.



Reduce Allergens

GemPro[®] Nova helps to avoid allergens and minimize price fluctuations in highly volatile protein markets. Save time by working with similar allergens and save money by working with dependable sourcing.

APPLICATIONS

Use GemPro Nova in any application where you use whole eggs in bakery. Need structure in a cake or quickbread? What about tenderness in a cookie? The resilience, bounce, and tender chew that GemPro Nova provides will have customers unaware of any changes. GemPro Nova matches egg performance in volume, crumb and tenderness in multiple bakery applications and can be easily incorporated into current systems. Minimal hydration adjustments may be required depending on the application, but GemPro Nova is a one-for-one egg solids replacement that does not require processing changes.

Recently, the demand for egg replacement in bakery was largely based on supply restrictions; however, the need for egg-free options continue for plant-based, and vegan market categories. Vegan and plant-based market growth is expected to rise in the coming decade, and Manildra GemPro protein options can help product portfolios appeal to allergy, animal, and eco-conscious consumers. The use of GemPro proteins for egg replacement can also convince skeptics to venture into new categories because of the neutral flavor and unmatched functionality of wheat proteins.

USAGE INFO

Select the GemPro protein needed to meet your product texture, cell structure, and overall product characteristics. Replace eggs up to 100% with a direct replacement based on solids.

Application Examples:

- Cakes
- Laminated Doughs
- Cookies
- Pancakes and Waffles
- Donuts
- Sweet Doughs
- Muffins
- Quick Breads



GEMPRO
WHEAT PROTEIN

Labeled: Wheat Protein

GemPro Nova-A

For use in all-purpose applications such as muffins, cookies and breads. GemPro Nova-A provides structure and emulsification, improving texture, resiliency, and moisture retention in the finished product.



GemPro Nova-C

Specially designed for cakes such as high ratio cakes, cupcakes, donuts, waffles and pancakes. GemPro Nova-C provides the aeration, strength, structure and emulsification needed when replacing eggs.



GemPro Nova-F

GemPro® Nova-F is preferred for high fat applications. Providing the greatest amount of emulsification it should be used in creme cake, brownies, pound cake, and high fat cookies.



INNOVATION CENTER

The Manildra technical team applies our expertise in wheat to offer innovative solutions to enhance your eggless products. We strive to serve every customer with quick, reliable service, and solutions that are inventive and personalized. Schedule time to visit our Innovation Center and let us help guide you to your personalized solution!

Stacked Solutions. Superior Support.



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