



GemPro® Extend Vital Wheat Gluten

Product Description

GemPro® Extend Vital Wheat Gluten is isolated from hard wheat flour by natural wet-processing techniques and followed by a delicate flash-drying process. This product retains the vitality or viscoelasticity of wet gluten before the drying step. **GemPro® Extend Vital Wheat Gluten** provides greater extensibility, making it ideal for sheeting products such as, pizza, flatbreads, and crackers.

Features and Benefits

- Maintains strength while providing greater elasticity
- Increases nutritional value of food products
- Improves absorption and volume

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	8.0 max
Protein, % (N x 5.7, d.b.)	75.0 min
Ash, %	1.0 max
Particle Size (% through 60 US Std)	95.0 min

<u>Microbiological Property</u>	<u>Specification</u>
Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
E. coli, cfu/g	Not detected
Salmonella, cfu/g	Not detected in 25 g

Packaging

GemPro® Extend Vital Wheat Gluten is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg). Bulk shipment or other packaging options are available.

Storage and Shelf-Life

To achieve maximum stability, store in a cool, dry, and sanitary area away from direct source of heat or any source of water. When stored under the above conditions, the shelf-life is two years from the date of manufacture.

Ingredient Declaration

Wheat Gluten

Country of Origin

US

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Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

Document No. PDS-32	Revision No. 4	Revision Date: 10/30/23	Reviewed On: Oct-2023	Revised By: E.Hickman
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