

GemPro® HPG Wheat Protein - AUS

Product Description

GemPro® HPG Wheat Protein - AUS is a natural, wheat protein extracted from high quality wheat flour by a unique and proprietary process to yield a 90% protein product. It has a high degree of water absorption and exhibits strong viscoelastic properties. This highly functional protein is ideal for formulating a variety of bakery products, breakfast cereals, snacks and other food products. Applications include weight management products, frozen dough, flat breads, pastas, pizzas

Features and Benefits

• 90% protein content (natural high protein)

Clean label

Excellent water absorption

• Improves volume in weak dough

Physical/Chemical Property

Moisture, %

Protein, % (N x 6.25, d.b.)

Ash, %

Particle Size (% through 60 US Std)

Specification

10.0 max

90.0 min

1.0 max

95.0 min

Microbiological Property

Aerobic Plate Count, cfu/g Mold and Yeast, cfu/g

E. coli, cfu/g Salmonella, cfu/g

Specification

10,000 max

500 max

Not detected in 0.1g

Not detected in 25 g

Packaging

GemPro® HPG Wheat Protein - AUS 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 **GemPro® HPG Wheat Protein - AUS** 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

Vital Wheat Gluten or Wheat Protein Isolate

Country of Origin

Australia

U.S. Corporate Office: 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052 **Manufacturing Location**: 160 Bolong Road Bomaderry, NSW 2541 - Tel 02 9879 9800 Fax - 02 9879 5579

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