



## Organic GemPro® Plus Wheat Protein

### Product Description

**Organic GemPro® Plus Wheat Protein** is a clean label wheat protein prepared by a unique and proprietary process utilizing a naturally occurring, botanical-origin enzyme. **Organic GemPro® Plus Wheat Protein** imparts moderate elasticity and extensibility to dough systems. It improves the machinability of dough and imparts firmness to pasta products. It is particularly useful as an egg white replacer in pasta and as a protein improver in bakery products resulting in enhanced machinability, increased volume and excellent texture.

### Features and Benefits

- 85% protein content
- Improves whole grain machinability
- Effective protein enhancer
- Egg replacer

### Physical/Chemical Property

### Specification

Moisture, %	7.0 max
Protein, % (N x 6.25, d.b.)	85.0 min
Ash, %	1.5 max
Particle Size (% through 60 US Std)	95.0 min

### Microbiological Property

### Specification

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

### Packaging

**Organic GemPro® Plus Wheat Protein** 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 **Organic GemPro® Plus Wheat Protein** 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

Organic Wheat Protein or Wheat Protein Isolate



### Country of Origin

US

**U.S. Corporate Office:** 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052  
**Manufacturing Location:** 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

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