



## Organic GemPro® Plus

### Product Description

**Organic GemPro® Plus** is a clean label wheat protein prepared by a unique and proprietary process utilizing a naturally occurring, botanical-origin enzyme. **Organic GemPro® Plus** 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

- 90% 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 mesh)	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	Negative
<i>Salmonella</i> , cfu/g	Negative

### Packaging

**Organic GemPro® Plus** 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** 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 Protein or Wheat Protein Isolate

**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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The information in this product data sheet is believed to be accurate and is offered in good faith for the benefit of the user. The recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.