



## **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® 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

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

<b><u>Microbiological Property</u></b>	<b><u>Specification</u></b>
Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
E. coli, cfu/g	Negative
Salmonella, cfu/g	Negative

### **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

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