

GemPro® HPG

Product Description

GemPro® HPG 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

	<u>Specification</u>
Moisture, %	8.0 max
Protein, % (N x 6.25, d.b.)	90.0 min
Ash, %	1.0 max
Particle Size (% through 60 mesh)	95.0 min

Microbiological Property

	<u>Specification</u>
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

GemPro® HPG 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** 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

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