



GemPro® Tack

Product Description

GemPro® Tack is a unique wheat-based blend, designed to provide adhesion in particulate bars and clusters. This unique ingredient provides the necessary structure for making nutrition bars, baked bars, and clusters with low or no sugar.

Physical/Chemical Property

Specification

Moisture, %	14.0 max
Protein, % (N x 5.7, d.b.)	22.5-24.0%
Ash, %	1.0 max
Particle Size (% through 60 mesh)	95.0 min

Packaging

GemPro® Tack 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® Tack** 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 one year from the date of manufacture.

Ingredient Declaration

Wheat Flour, Wheat Protein or Wheat Protein Isolate

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