

THE GEMPRO COLLECTION

Wheat proteins can be used to provide more than just strength. If you are looking to boost protein in a wheat-based product try starting with wheat proteins. GemPro proteins allow you to match the taste and texture consumers expect in baked products.

Soluble Extensible Elastic

GemPro HPG

A natural wheat protein isolate produced by a washing process to reach a 90% protein content. GemPro HPG gives an extra kick in protein content and strength making it ideal for applications requiring high protein and dough strength.

Gem of the West

Vital wheat gluten is the industry standard for providing strength and consistency in your bakery. It is the premier solution for optimizing texture and volume in bakery products.

GemPro Extend

A wheat protein isolate that allows you boost protein while adding extensibility. Use it to maintain the needed gluten network and improve rheology in flatbreads or other sheeted products.

GemPro 4400

A unique wheat protein isolate, with all the benefits of the gluten matrix but with more extensibility – providing structure without too much elasticity. GemPro 4400 is an ideal protein for replacing eggs in cakes, muffins, and other baked products.

GemPro DVG

A natural wheat protein processed to produce a devitalized wheat gluten, allowing a higher protein level to be reached without adding excessive functionality. The protein binds water, though less, contributing to mouthfeel, texture, and shelf life.

GemPro 3300

Contributes aeration and extensibility. GemPro 3300 is a great film forming protein providing extensibility in doughs and coating benefits in many applications. It whips similarly to dairy proteins providing aeration in batters, fillings, and more.

GemPro Ultra

A soluble wheat protein designed for use in beverages, nutrition bars, and high protein baked goods and snacks. The light color and neutral flavor allows a high amount of protein to be added to the formula, while still providing optimum finished product characteristics.

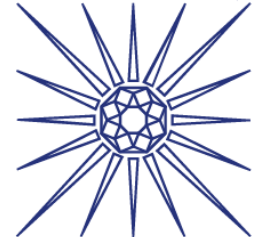
Manildra is a leader in **organic wheat proteins**. Whether you are looking to provide consistency, increase volume, or boost protein in your organic products Manildra has a solution for you.

Manildra group USA has the most diverse range of unique wheat starches and proteins. And our innovative ingredients are not just for bakery anymore. Our team is ready to support yours, so that...

Together we grow

www.manildrausa.com 800.323.8435 info@manildrausa.com

GEM OF THE WEST



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