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# GemPro 3300

WHEAT PROTEIN



## UNEXPECTED VERSATILITY

One ingredient with a range of possibilities, GemPro® 3300 is the most versatile of the GemPro range. Depending on the amount of water, and the amount and type of mixing, GemPro 3300 can provide extensibility, binding, or aeration, allowing you to create a distinguished texture - improving your finished product quality.

## APPLICATIONS

- Bread
- Pancakes
- Snacks
- Pasta
- Frozen Dough
- Laminated Dough
- Rolls
- Doughnuts
- Cakes
- Flat bread

*Label: Wheat Protein or Wheat Protein Isolate  
(Wheat Gluten, Lactic Acid, Sulfite)*



## Boost Protein

With 90% protein content, GemPro 3300 boosts the protein content in better-for-you foods. Maintain light and airy products while adding protein and nutrition.



## Promote Aeration

The whipping properties of GemPro 3300 match that of egg and dairy proteins - providing a smooth, creamy mouthfeel, uniform cell structure and crumb tenderness.



## Film-Forming

Film forming properties act as a moisture barrier and provide freeze thaw stability. Gempro 3300 controls water migration and improves texture and sensory appeal of frozen food products.