

GemPro[®]

Wheat Protein Isolate 3300



Unexpected versatility.

GemPro[®] 3300 wheat protein isolate provides a range of functional properties while boosting protein content. Depending on the amount of water and energy in a system, GemPro 3300 can provide extensibility, binding, or aeration, allowing you to create a distinguished texture - improving your finished product quality.

Boost Protein

With a 90% protein content, GemPro 3300 can be used to boost the amount of protein in your better-for-you formulas while maintaining functional performance.

Promote Aeration

GemPro 3300 has a unique ability to whip, matching the properties of egg and dairy proteins. In frosting and fillings this allows you to hold more air, providing a smooth, creamy mouthfeel. Whipping also contributes to maintaining a uniform cell structure and tenderness in bakery products.

Film-forming

GemPro 3300 has exceptional film forming properties, acting as a moisture barrier and providing freeze thaw stability – especially important in freezer-to-oven applications. It controls water migration and improves texture and sensory appeal of frozen food products.

Add Extensibility

GemPro 3300 improves the machinability and relaxation of doughs which aids in processing and efficiencies. In the finished product, the extensibility translates to improved texture, flexibility, and rollability.

Together we grow

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