

# GemPro<sup>®</sup>

Wheat Protein Isolate 4400



## *Unexpected versatility.*

GemPro<sup>®</sup> 4400 wheat protein isolate provides a distinctive balance of elasticity and extensibility, making it beneficial in a wide range of applications. The relaxed gluten matrix makes it strong enough for dough systems, yet delicate enough for cakes, cookies, and more.

## *Boost Protein*

GemPro 4400 provides protein while improving the textural qualities of food products. If you are looking to add protein sources to a bakery product, using GemPro in addition will help to maintain the desired texture and structure expected in bakery applications.

## *Improve Rheology*

GemPro 4400 improves flavor, lightens texture, and increases volume in whole grain applications. When stress is added to dough systems in the form of whole grains, seeds, or other ingredients, GemPro 4400 can be added to maintain a balanced, machinable dough.

## *Enhance Texture*

GemPro 4400 improves the texture of cooked noodles and increases the firmness of extruded pasta. In cakes and bakery products, GemPro 4400 improves resilience. Its extensibility enhances the sheeting and laminating properties of dough, thereby affecting the finished product texture.

## *Cost Savings*

GemPro 4400 can replace eggs and dairy proteins to avoid allergens and minimize the effects of highly volatile markets. You get all of the texture and functional attributes, while ensuring a consistent ingredient supply.

*Together we grow*

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