



Unexpected versatility.

GemPro® EXTEND wheat protein will provide all of the strength you expect from vital wheat gluten plus the unique benefit of added extensibility. This is critical in many sheeted products from flat breads to crackers to laminated dough.

Dough rheology

As products change to meet changing consumer demands, the challenges we see in the bakery change too. Whether you are adding stress to your system by process or ingredients, GemPro Extend will help to optimize rheology for easier processing.

Clean Label

GemPro Extend is produced using a mechanical process, providing a clean label declaration. The extensible nature of the protein makes it a great solution to consider when replacing other ingredients in your formula.

Extensibility

When a dough requires better tolerance, or strength with little shrink-back, GemPro Extend can be used to provide the necessary extensibility. Appropriate dough properties can improve the bakery product from process to package.

Improve Texture

Because GemPro Extend maintains the vital network expected of wheat protein, while allowing an extensible dough, it can be used to improve rigidity without toughness, resulting in reduced breakage in many products.

Together we grow

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