



Unexpected versatility.

GemPro® HPG wheat protein isolate is a strong viscoelastic protein with a high water absorption. This highly functional protein is ideal for formulating a variety of bakery products, breakfast cereals, snacks, pasta, noodles and more.

Clean Label

GemPro HPG is produced using a mechanical process without the use of any processing aids. This simply wash process provides a clean label declaration many consumers easily understand.

Boost Protein

With 90% protein content, GemPro HPG is an excellent and cost-effective choice for fortifying foods. The high-protein content achieves satiety, for a prolonged feeling of fullness that contributes to reduced food intake.

Increase Volume

Due to its strong viscoelastic properties, GemPro HPG can be used to improve the volume of bakery products. This functionality is key in creating high protein and whole grain breads, as well as other bakery products.

Improve Texture

GemPro HPG enhances the functionality of low protein flours for baking applications and imparts firmness and chewiness to pasta and noodle products.

Together we grow

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