GemPro® Prime-E natural wheat protein isolate is produced from Manildra’s premier high quality wheat protein. The all-natural production process provides the security of knowing you are using the highest quality ingredients in your finished product. Simple processing means your customers will feel confident in your clean label, healthy products when using GemPro Prime-E.

GemPro Prime-E takes dough for pizza crust, tortillas, and flatbreads to new widths and lengths. Extensibility, flexibility, rollability is the name of the game. Prime-E is perfect for applications where both sheeting and the gluten network are critical. Superior dough strength is ensured to allow pan flow while preventing tearing associated with coarse ingredients such as nuts and seeds. Its film-forming quality also improves freezer stability.

**ADDED EXTENSIBILITY AND MACHINABILITY**
**INCREASES NUTRITIONAL VALUE**
**IMPROVES TEXTURE OF BAKED FOODS**
**ORGANIC AND CONVENTIONAL OPTIONS**

At Manildra we are keenly aware that the success of your products depends on the reliability of ours. GemPro® Prime-E ensures both consistency and quality. Manildra works tirelessly to meet the high quantity and quality demands for customers in the baking industry, as well as other industries.

Manildra is a family owned and operated company with manufacturing capabilities to fit your custom needs. Our Innovation Center offers opportunities to transform ideas and visions into tangible products.

*Contact the Manildra team today.*

**MORE THAN WHEATS THE EYE**

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