

GEMPRO PRIME-W

WHEAT PROTEIN ISOLATE



GemPro® Prime-W natural wheat protein isolate is produced from Manildra's premier high quality wheat protein. Our 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-W.

GemPro Prime-W has excellent whipping properties, ideal for the functionality desired for cakes, cookies, and other batter-type applications. The inherent gluten matrix present in wheat protein provides the film formation needed to bring fine cell structure. It can be used to maintain the versatile functionality of other wheat proteins on the market. The clean flavor profile allows you to incorporate high amounts of protein while avoiding the typical protein flavor.

EXCELLENT FLAVOR PROFILE
INCREASES NUTRITIONAL VALUE
IMPROVES TEXTURE OF BAKED FOODS
PROVIDES GREATER AERATION

At Manildra we are keenly aware that the success of your products depends on the reliability of ours. GemPro® Prime-W 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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