GemPro® Tack is a proprietary blend of ingredients designed for the growing protein bars and clusters market. It provides opportunities for alternatives to sugar applications, enhanced functionality in savory innovations, and improved production methodology.

**Unexpected versatility.**

As the trend to decrease sugar content continues to grow, GemPro Tack offers unique binding functionality, acting as a clean label replacement for sugar.

The unique characteristics of GemPro Tack open the door to a multitude of new flavor creations beyond the traditional sweet profiles, thus allowing unprecedented product variations.

A wheat-based binder, GemPro Tack is hydrated and mixed like a dough. Once the necessary binding consistency is reached, other ingredients can be added to create the flavor and texture profile you desire.

The versatility of GemPro Tack as a binding agent unleashes new formulations of nuts, grains, fruits, and other unexplored protein sources such as beef jerky or bacon.