

Organic GemPro® DVG Devitalized Wheat Gluten

Product Description

Organic GemPro® DVG is isolated from hard wheat flour by natural wet-processing techniques and followed by a high-temperature flash-drying process to produce a devitalized wheat gluten. The protein is heat-denatured thereby losing its vitality or viscoelastic properties. **GemPro® DVG** is ideal as a protein enhancer in a variety of food applications where strength and elasticity are not needed in the food product.

Physical/Chemical Property	Specification
Moisture, %	7.0 max
Protein, % (N x 5.7, d.b.)	75.0 min
Ash, %	1.0 max
Particle Size (% through 60 mesh)	95.0 min

Microbiological PropertySpecificationAerobic Plate Count, cfu/g10,000 maxMold and Yeast, cfu/g200 maxE. coli, cfu/gNegativeSalmonella, cfu/gNegative

Packaging

Organic GemPro® DVG is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg). Bulk shipment or other packaging options are available.

Storage and Shelf-Life

To achieve maximum stability, store **Organic GemPro® DVG** in a cool, dry, and sanitary area away from direct source of heat or any source of water. When stored under the above conditions, the shelf-life is two years from the date of manufacture.

Ingredient Declaration

Wheat Gluten

Certified Organic by Quality Assurance International (QAI)

U.S. Corporate Office: 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052 **Manufacturing Location**: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

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