GemPro® 3300

Product Description
GemPro® 3300 is a wheat protein isolate with 90% protein. It is produced from wheat gluten by a unique and proprietary process yielding a product that imparts increased extensibility to dough systems. It possesses good binding and film formation properties. GemPro® 3300 improves the machinability and relaxation of dough, and enhances the structure, texture and protein content of bakery products, breakfast cereals, snacks and nutritional products. Applications include flour tortilla, pancakes, muffins, cakes, crackers, nutritional bars, egg replacers in bakery products.

Features and Benefits
- 90% protein content
- Replaces egg and dairy proteins
- Improves freeze-thaw stability
- Effective protein enhancer

Physical/Chemical Property

<table>
<thead>
<tr>
<th>Specification</th>
<th>Moisture, %</th>
<th>Protein, % (N x 6.25, d.b.)</th>
<th>pH</th>
<th>Ash, %</th>
<th>Particle Size (% through 60 mesh)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture, %</td>
<td>7.0 max</td>
<td>90.0 min</td>
<td>3.7-4.1</td>
<td>1.5 max</td>
<td>98.0 min</td>
</tr>
</tbody>
</table>

Microbiological Property

<table>
<thead>
<tr>
<th>Specification</th>
<th>Aerobic Plate Count, cfu/g</th>
<th>Mold and Yeast, cfu/g</th>
<th>Coliforms, cfu/g</th>
<th>E. coli, cfu/g</th>
<th>Salmonella, cfu/g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maximum</td>
<td>10,000 max</td>
<td>200 max</td>
<td>&lt;10</td>
<td>Negative</td>
<td>Negative</td>
</tr>
</tbody>
</table>

Packaging
GemPro® 3300 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 GemPro® 3300 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 Protein Isolate (Wheat Gluten, Lactic Acid, Sulfite)