



GemPro® 3300

Product Description

GemPro® 3300 is a wheat protein 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
- Improves freeze-thaw stability
- Replaces egg and dairy proteins
- Effective protein enhancer

Physical/Chemical Property

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	7.0 max
Protein, % (N x 6.25, d.b.)	90.0 min
pH	3.7-4.1
Ash, %	1.5 max
Particle Size (% through 60 mesh)	98.0 min

Microbiological Property

<u>Microbiological Property</u>	<u>Specification</u>
Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
Coliforms, cfu/g	<10
<i>E. coli</i> , cfu/g	Negative
<i>Salmonella</i> , cfu/g	Negative

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 or Wheat Protein Isolate (Wheat Gluten, Lactic Acid, Sulfite)

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The information in this product data sheet is believed to be accurate and is offered in good faith for the benefit of the user. The recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.