



GemPro® 4400

Product Description

GemPro® 4400 is a wheat protein isolate prepared by a unique and proprietary process resulting in a product that imparts moderate elasticity and extensibility to dough systems. It improves the machinability of dough and imparts firmness to pasta products. **GemPro® 4400** is particularly useful as an egg white replacer in pasta and as a protein improver in bakery products resulting in enhanced machinability, increased volume and excellent texture. Applications include whole grain baked/extruded products, biscuits, batters and breadings.

Features and Benefits

- 85% protein content
- Improves whole grain machinability
- Effective protein enhancer
- Improves sheeting in laminated products

Physical/Chemical Property

Moisture, %	7.0 max
Protein, % (N x 6.25, d.b.)	85.0 min
pH	6.0-7.0
Ash, %	4.0 max
Particle Size (% through 60 mesh)	95.0 min

Specification

Microbiological Property

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

Specification

Packaging

GemPro® 4400 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® 4400** 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, Phosphate, Lactic Acid, Sulfite)

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