GemPro® 7700
Hydrolyzed Wheat Gluten

Product Description
GemPro® 7700 is a food-grade, water-soluble, lightly hydrolyzed wheat gluten prepared by a unique and proprietary enzymatic process. It incorporates easily in water, forming a homogeneous suspension and has excellent solubility when used alone or as a component of nutritional drinks. GemPro® 7700 is designed for use in nutritional bars and beverages as a source of soluble wheat gluten proteins or as a general additive for protein fortification.

Physical/Chemical Property | Specification
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Protein, % (N x 5.7, d.b.) | 75.0 min
Moisture, % | 7.0 max
Ash, % | 3.0 max
pH | 5.0-6.0
Color | Light cream
Solubility in water, % | 60.0 min

Microbiological Property | Specification
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Aerobic Plate Count, cfu/g | 10,000 max
Mold and Yeast, cfu/g | 200 max
E. coli, cfu/g | Negative
Salmonella, cfu/g | Negative

Packaging
GemPro® 7700 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® 7700 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
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