



GemPro® DVG **Devitalized Wheat Gluten**

Product Description

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.

<u>Physical/Chemical Property</u>	<u>Specification</u>
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

<u>Microbiological Property</u>	<u>Specification</u>
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

Packaging

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 **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

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

Document No. PDS-14	Revision No. 3	Revision Date: 2/3/16	Revised By: M.Gregg
---------------------	----------------	-----------------------	---------------------

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.