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.

Physical/Chemical Property | Specification
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Moisture, % | 8.0 max
Protein, % (N x 5.7, d.b.) | 75.0 min
Ash, % | 1.0 max
Particle Size (% through 60 mesh) | 95.0 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® 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