GemPro® HPG

Product Description
GemPro® HPG is a natural, wheat protein isolate extracted from high quality wheat flour by a unique and proprietary process to yield a 90% protein product. It has a high degree of water absorption and exhibits strong viscoelastic properties. This highly functional protein is ideal for formulating a variety of bakery products, breakfast cereals, snacks and other food products. Applications include weight management products, frozen dough, flat breads, pastas, pizzas.

Features and Benefits
- 90% protein content (natural high protein)
- Excellent water absorption
- Clean label
- Improves volume in weak dough

Physical/Chemical Property

<table>
<thead>
<tr>
<th>Specification</th>
<th>Moisture, %</th>
<th>Protein, % (N x 6.25, d.b.)</th>
<th>Ash, %</th>
<th>Particle Size (% through 60 mesh)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>8.0 max</td>
<td>90.0 min</td>
<td>1.0 max</td>
<td>95.0 min</td>
</tr>
</tbody>
</table>

Microbiological Property

<table>
<thead>
<tr>
<th>Specification</th>
<th>Aerobic Plate Count, cfu/g</th>
<th>Mold and Yeast, cfu/g</th>
<th>E. coli, cfu/g</th>
<th>Salmonella, cfu/g</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>10,000 max</td>
<td>200 max</td>
<td>Negative</td>
<td>Negative</td>
</tr>
</tbody>
</table>

Packaging
GemPro® HPG 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® HPG 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 or Wheat Gluten

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.