GemPro® Plus

Product Description
GemPro® Plus is a clean label wheat protein isolate prepared by a unique and proprietary process utilizing a naturally occurring, botanical-origin enzyme. GemPro® Plus imparts moderate elasticity and extensibility to dough systems. It improves the machinability of dough and imparts firmness to pasta products. It is particularly useful as an egg replacer in pasta and as a protein improver in bakery products resulting in enhanced machinability, increased volume and excellent texture.

Features and Benefits
- 85% protein content
- Effective protein enhancer
- Improves whole grain machinability
- Egg replacer

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>7.0 max</td>
<td>85.0 min</td>
<td>1.5 max</td>
<td>95.0 min</td>
<td></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>10,000 max</td>
<td></td>
<td>200 max</td>
<td>Negative</td>
<td>Negative</td>
</tr>
</tbody>
</table>

Packaging
GemPro® Plus 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® Plus 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

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

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.