



MANILDRA GROUP
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GemPro® Nova

WHEAT PROTEIN ISOLATE



Ideal Egg Replacement in Three Configurations

Eggs-ellent Alternative

GemPro® Nova is a wheat protein isolate developed to replace egg solids in an array of baked goods. GemPro Nova delivers all the benefits of eggs—structure, emulsification, and tenderness—without the allergenic potential. Keep cost and product quality consistent with this highly functional egg alternative.

Three Configurations

GemPro® Nova promotes aeration, structure, and binding capabilities in batter systems. Coming in at 82% protein content, this neutral flavor, clean label wheat protein adds nutritional value and supports eating quality. Offered in three configurations, GemPro Nova-A, GemPro Nova-C, and GemPro Nova-F, each contribute unique functionality for finished food products that would typically rely on egg for various aspects of performance.



Match Structure

Eggs provide structure in baked goods, but GemPro® Nova can deliver the same resilient bounce bakers need. GemPro Nova's aeration capability produces consistent air incorporation and even cell structure.



Add Emulsification

The ability to suspend oil and water in a system is essential to ensure even dispersion of the ingredients. GemPro® Nova creates stability in aqueous systems like cake and muffin batters.



Reduce Allergens

Save time and money utilizing dependably sourced GemPro® Nova instead of other proteins with higher allergenic potential and which are often affected by highly volatile market fluctuations.



Expanding Market Applications

Use GemPro® Nova as a substitute in any bakery application where you use whole eggs. Need structure in a cake or quickbread? What about tenderness in a cookie or muffin? The resilience, bounce, and tender chew that GemPro Nova delivers will have customers unaware of any changes.

GemPro® Nova matches egg performance in volume, crumb, and tenderness in an array of bakery applications. Minimal hydration adjustments may be required, depending on the application, but GemPro Nova is a one-for-one egg solids replacement that will not disrupt your current processing systems.

The need for egg replacement alternatives in bakery systems was largely based on supply chain restrictions; however, the demand for egg-free options continues in the plant-based and vegan market categories. Demand in these categories is expected to continue to rise in the coming decades, and Manildra USA's GemPro® wheat protein options will help product portfolios appeal to allergy-, animal-, and eco-conscious consumers.

With its neutral flavor and unmatched functionality, the use of GemPro® Nova and the other wheat proteins in GemPro's line of ingredients for egg replacement are sure to convince skeptics to venture into new categories.



GemPro® Nova-A

For use in all-purpose applications such as muffins, cookies, and breads. GemPro® Nova-A provides structure and emulsification, improving texture, resilience, and moisture retention in the finished product.



GemPro® Nova-C

Especially developed for cakes, including high-ratio cakes, cupcakes, doughnuts, pancakes, and waffles, GemPro® Nova-C delivers the aeration, strength, structure, and emulsification required in an egg replacement.



GemPro® Nova-F

GemPro® Nova-F delivers the greatest amount of emulsification of the three making it the preferred protein for high-fat applications such as creme cake, pound cake, brownies, and high fat cookies.

Usage Information

Select the GemPro® Nova protein needed to meet your product texture, cell structure, and end-product characteristics. Replace egg solids up to 100% with a direct one-for-one replacement.

Applications

- Cakes
- Cookies
- Doughnuts
- Muffins
- Quick Breads
- Laminated Doughs
- Pancakes & Waffles
- Sweet Doughs

Label: Wheat Protein



Innovation Center

The Manildra technical team leverages our deep expertise in wheat proteins to deliver innovative solutions that will enhance your eggless products. We are committed to providing every customer with prompt, dependable service and offering inventive, personalized solutions. Arrange a visit to our Innovation Center and allow us to assist you in discovering your next tailored ingredient solution.



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