



**MANILDRA
GROUP
USA**

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EGGLESS BAKERY

OPTIMIZED EGG REPLACEMENT



PREDICTABLE SUPPLY

Unstable supply and volatile protein prices have left many bakers searching for egg alternatives that are equally functional in their beloved baked goods. Known for their structure-forming and emulsifying properties, egg proteins contribute function to many products. Our optimized egg replacement solution, GemPro® Nova, contributes equal functionality in baked systems. Other Manildra products like GemPro Plus, GemPro 4400 and GemPro 3300 also offer egg-like functionality in specific applications.

PRODUCT INFO

GemPro Nova is a wheat protein isolate modified to promote aeration, structure, and binding capabilities in cakes, muffins, cookies, and more. Coming in at 85% protein, this neutral flavor and clean label wheat protein option contributes to finished product protein content and eating quality. Offered in two configurations, GemPro Nova-A and GemPro Nova-C contributes unique functionality for finished products that rely the various aspects of egg functionality.



Structure

Like eggs, GemPro proteins form a resilient network of proteins that is both stable and soft. By modifying the viscoelastic properties of wheat protein, GemPro proteins replicate the eating characteristics expected from eggs.



Emulsification

Our unique process allows GemPro Nova to create better emulsification in batter systems. It helps to break the surface tension between liquids allowing for effective air incorporation and consistent finished product volume.



Cost Saving

GemPro proteins ensure stable ingredient supply in an unpredictable protein market, but also come in at a lower price. Utilizing GemPro proteins also eliminates the need for allergen cleaning in wheat-based systems.

APPLICATIONS

Use GemPro Nova in any application where you use whole eggs in bakery. Need structure in a cake or quickbread? What about tenderness in a cookie? The resilience, bounce, and tender chew that GemPro Nova provides will have customers unaware of any changes. GemPro Nova matches egg performance in volume, crumb and tenderness in multiple bakery applications and can be easily incorporated into current systems. Minimal hydration adjustments may be required depending on the application, but GemPro Nova is a one-for-one egg solids replacement that does not require processing changes.

Recently, the demand for egg replacement in bakery was largely based on supply restrictions; however, the need for egg-free options continue for plant-based, and vegan market categories. Vegan and plant-based market growth is expected to rise in the coming decade, and Manildra GemPro protein options can help product portfolios appeal to allergy, animal, and eco-conscious consumers. The use of GemPro proteins for egg replacement can also convince skeptics to venture into new categories because of the neutral flavor and unmatched functionality of wheat proteins.

USAGE INFO

Select the GemPro protein needed to meet your product texture, cell structure, and overall product characteristics. Replace eggs up to 100% with a direct replacement based on solids.

Application Examples:

- Cakes
- Muffins
- Cookies
- Laminated Doughs
- Sweet doughs
- Pasta
- Pancakes

Labeled: Wheat Protein Isolate



GemPro Nova-C

Optimized for Cake Applications

Structure, volume, and resilience



GemPro Nova-A

All-Purpose Sweet Goods Application

Structure, tenderness, and mouthfeel



GemPro Plus

Enhanced structure and tolerance

Batter and dough applications



GemPro 4400

Optimized resilience, rheology and tolerance

Batter and dough applications



GemPro 3300

Superior film formation, fine cell structure, and aeration in batter systems



Stacked Solutions. Superior Support.



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