



**MANILDRA  
GROUP  
USA**

4501 W College Blvd, Suite 310  
Leawood, KS 66211  
800-323-8435  
info@manildrausa.com  
www.manildrausa.com

# GemPro<sup>®</sup> Nova

WHEAT PROTEIN ISOLATE



## EGGS-ELLENT ALTERNATIVE

GemPro<sup>®</sup> Nova is a wheat protein isolate designed for a variety of baked goods to completely replace egg solids. GemPro Nova provides all the benefits of eggs, structure, emulsification, and tenderness, without the addition of an allergen. Keep costs and product quality consistent with a highly functional egg alternative.

## APPLICATIONS

Replace Eggs in any bakery application:

- Bread
- Cake
- Cookies
- Muffins
- Brownies
- Pastries

*Label: Wheat Protein or Wheat Protein Isolate*



GEMPRO

## Match Structure

Eggs provide structure in baked goods, but GemPro<sup>®</sup> Nova can provide the same resilient bounce bakers need. The aeration capability of GemPro Nova allows for consistent air incorporation and even cell structure.



## Add Emulsification

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



## Reduce Allergens

GemPro<sup>®</sup> Nova helps to avoid allergens and minimize price fluctuations in highly volatile protein markets. Save time by working with similar allergens and save money by working with dependable sourcing.