

# GemPro® Nova-A

## **Product Description**

**GemPro® Nova-A** is a clean label wheat protein that contains 85% protein. It is produced from wheat by a unique and proprietary enzymatic process. **GemPro® Nova-A** is a replacement for whole eggs in all-purpose bakery applications such as cookies, muffins, and pastries. Eggs can be replaced up to 100% based on solids with GemPro Nova-A in these applications.

#### Features and Benefits

#### **Specification**

85% proteinClean label

- Provides body, structure, and texture in sweet goods
- Complete egg replacer

# Physical/Chemical Property

## **Specification**

 Moisture, %
 8.0 max

 Protein, % (N x 6.25, d.b.)
 85.0 min

 Ash, %
 1.5 max

 Particle Size (% through 60 mesh)
 98 min

## **Microbiological Property**

# **Specification**

Aerobic Plate Count, cfu/g 10,000 max
Mold and Yeast, cfu/g 200 max
E. coli, cfu/g Negative
Salmonella, cfu/g Negative

#### **Packaging**

**GemPro® Nova-A** 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® Nova-A** 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 or 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