



GemPro® Nova-C

Product Description

GemPro® Nova-C is a clean label wheat protein that contains 85% protein. It is produced from wheat by a unique and proprietary enzymatic process. **GemPro® Nova-C** is a 100% dry-solids replacement for whole eggs in cake applications like high-ratio cakes, snack cakes and quick breads.

Features and Benefits

- 85% protein
- Clean label

Specification

- Provides structure and texture in sweet goods
- Cost effective egg replacer

Physical/Chemical Property

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

Specification

Microbiological Property

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

Specification

Packaging

GemPro® Nova-C 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-C** 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

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