

GemPro® Nova-F

Product Description

GemPro® Nova-F is produced from wheat by a unique and proprietary enzymatic process. **GemPro® Nova-F** is a replacement for whole eggs in high fat bakery applications such as brownies, crème cakes and pound cakes. Eggs can be replaced up to 100% based on solids with GemPro Nova-F in these applications.

Features and Benefits

- 85% protein - Provides body, structure, and texture in sweet goods

Clean label - 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 PropertySpecificationAerobic Plate Count, cfu/g10,000 maxMold and Yeast, cfu/g200 maxE. coli, cfu/gNegativeSalmonella, cfu/gNegative

Packaging

GemPro® Nova-F 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-F** 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

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