



GemPro® 3300 Wheat Protein

Product Description

GemPro® 3300 Wheat Protein is a wheat protein with 90% protein. It is produced from wheat gluten by a unique and proprietary process yielding a product that imparts increased extensibility to dough systems. It possesses good binding and film formation properties. **GemPro® 3300 Wheat Protein** improves the machinability and relaxation of dough, and enhances the structure, texture and protein content of bakery products, breakfast cereals, snacks and nutritional products. Applications include flour tortilla, pancakes, muffins, cakes, crackers, nutritional bars, egg replacers in bakery products.

Features and Benefits

- 90% protein content
- Improves freeze-thaw stability
- Replaces egg and dairy proteins
- Effective protein enhancer

Physical/Chemical Property

Moisture, %	7.0 max
Protein, % (N x 6.25, d.b.)	90.0 min
pH	3.7-4.1
Ash, %	1.5 max
Particle Size (% through 60 US Std)	98.0 min

Specification

Microbiological Property

Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
Coliforms, cfu/g	Not detected
<i>E. coli</i> , cfu/g	Not detected
<i>Salmonella</i> , cfu/g	Not detected in 25 g
Staphylococcus, cfu/g	Not detected

Specification

Packaging

GemPro® 3300 Wheat Protein 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® 3300 Wheat Protein** 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 (Wheat Gluten, Lactic Acid, Sulfite)

Country of Origin

US

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Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

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