

GemPro® Nova-F Wheat Protein

Product Description

GemPro® Nova-F Wheat Protein is a clean label whet protein that contains 85% protein. **GemPro® Nova-F Wheat Protein** 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 Wheat Protein** in these applications.

Features and Benefits

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

Clean labelComplete 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 US Std)
 98 min

Microbiological PropertySpecificationAerobic Plate Count, cfu/g10,000 maxMold and Yeast, cfu/g200 maxE. coli, cfu/gNot detected

Salmonella, cfu/g Not detected in 25 g

Packaging

GemPro® Nova-F 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® Nova-F 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

Country of Origin

US

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

Document No.PDS-20 Revision No. 3	Revision Date: 10/30/23	Reviewed On: Oct-2023	Revised By: E.Hickman
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