

Organic GemPro® Prime-E Wheat Protein

Product Description

Organic GemPro® Prime-E Wheat Protein is a clean label wheat protein with 90% protein. It is produced from wheat gluten by a unique and proprietary process utilizing a naturally occurring, botanicalorigin enzyme. Organic GemPro® Prime-E Wheat Protein imparts increased extensibility to dough systems improving the machinability and relaxation of dough, and enhances the texture and protein content of bakery products, breakfast cereals, snacks and nutritional products.

Features and Benefits

• 90% protein content

Provides relaxation and extensibility in dough

Effective protein enhancer

Specification

Physical/Chemical Property

Improves freeze-thaw stability

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

Microbiological Property

Specification Aerobic Plate Count, cfu/g 10,000 max Mold and Yeast, cfu/g 200 max E. coli, cfu/g Not detected

Salmonella, cfu/g Not detected in 25 g

Packaging

Organic GemPro® Prime-E 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 Organic GemPro® Prime-E 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

Organic Wheat Protein or Wheat Protein Isolate



Country of Origin

US

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