



**MANILDRA
GROUP
USA**

4501 W College Blvd, Suite 310
Leawood, KS 66208
800-323-8435
info@manildrausa.com
www.manildrausa.com

GemPro 4400

WHEAT PROTEIN



BALANCED RESILIENCE

A balance of elasticity and extensibility offers benefits in a wide range of applications. The relaxed gluten matrix makes it strong enough for dough systems, yet delicate enough for cakes, cookies, and more. GemPro® 4400 incorporates protein while improving processing and textural properties.

APPLICATIONS

- Bread
- Cakes
- Snacks
- Whole Grain
- Egg replacement
- Pasta
- Cookie
- Doughnuts
- Low Carb

Label: Wheat Protein or Wheat Protein Isolate
(Wheat Gluten, Phosphate, Lactic Acid, Sulfite)

Improve Rheology



When stress is added to dough systems in the form of whole grains, seeds, or other ingredients, the addition of GemPro 4400 maintains a balanced, machinable dough.

Enhance Texture



Improve the texture and firmness of noodles and pasta, resilience in cakes and bakery products, or enhance extensibility, sheeting and laminating properties of dough, thereby affecting the finished product texture.

Cost Saving



GemPro 4400 replaces egg and dairy proteins to avoid allergens and minimize price fluctuations in highly volatile markets. You maintain all of the texture and functional attributes, while ensuring a stable ingredient supply.