



## GemPro® 3300

### Product Description

**GemPro® 3300** 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** 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

### Specification

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 mesh)	98.0 min

### Microbiological Property

### Specification

Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
Coliforms, cfu/g	<10
<i>E. coli</i> , cfu/g	Negative
<i>Salmonella</i> , cfu/g	Negative

### Packaging

**GemPro® 3300** 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** 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)

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The information in this product data sheet is believed to be accurate and is offered in good faith for the benefit of the user. The recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.