



GemPro® 4400

Product Description

GemPro® 4400 is a wheat protein prepared by a unique and proprietary process resulting in a product that imparts moderate elasticity and extensibility to dough systems. It improves the machinability of dough and imparts firmness to pasta products. **GemPro® 4400** is particularly useful as an egg white replacer in pasta and as a protein improver in bakery products resulting in enhanced machinability, increased volume and excellent texture. Applications include whole grain baked/extruded products, biscuits, batters and breadings.

Features and Benefits

- 85% protein content
- Improves whole grain machinability
- Effective protein enhancer
- Improves sheeting in laminated products

Physical/Chemical Property

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	7.0 max
Protein, % (N x 6.25, d.b.)	85.0 min
pH	6.0-7.0
Ash, %	4.0 max
Particle Size (% through 60 mesh)	95.0 min

Microbiological Property

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

Packaging

GemPro® 4400 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® 4400** 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, Phosphate, Lactic Acid, Sulfite)

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Document No.PDS-12	Revision No. 4	Revision Date: 2/3/16	Reviewed On: 5/31/19	Revised By: M.Gregg
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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.