



## **GemPro® DVG** **Devitalized Wheat Gluten**

### **Product Description**

**GemPro® DVG** is isolated from hard wheat flour by natural wet-processing techniques and followed by a high-temperature flash-drying process to produce a devitalized wheat gluten. The protein is heat-denatured thereby losing its vitality or viscoelastic properties. **GemPro® DVG** is ideal as a protein enhancer in a variety of food applications where strength and elasticity are not needed in the food product.

### **Physical/Chemical Property**

### **Specification**

Moisture, %	8.0 max
Protein, % (N x 5.7, d.b.)	75.0 min
Ash, %	1.0 max
Particle Size (% through 60 mesh)	95.0 min

### **Microbiological Property**

### **Specification**

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® DVG** 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® DVG** 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 Gluten

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