



GemPro® HPG

Product Description

GemPro® HPG is a natural, wheat protein extracted from high quality wheat flour by a unique and proprietary process to yield a 90% protein product. It has a high degree of water absorption and exhibits strong viscoelastic properties. This highly functional protein is ideal for formulating a variety of bakery products, breakfast cereals, snacks and other food products. Applications include weight management products, frozen dough, flat breads, pastas, pizzas

Features and Benefits

- 90% protein content (natural high protein)
- Clean label
- Excellent water absorption
- Improves volume in weak dough

Physical/Chemical Property

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	8.0 max
Protein, % (N x 6.25, d.b.)	90.0 min
Ash, %	1.0 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® HPG 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® HPG** 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

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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.