



MANILDRA GROUP
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GemPro® HPG

WHEAT PROTEIN



High Protein Gluten Boost for Bakery Goods

Strength & Elasticity

GemPro® HPG (high protein gluten) delivers an extra boost in dough strength and volume, protein content, and adds a chewy texture to an array of bakery products. Use it at a lower percentage to increase elasticity and tolerance or at a custom level to meet your desired protein target. Whether you are creating a hearty bread or a high protein pancake, GemPro HPG is the most elastic, or “strongest,” wheat protein in the GemPro line.

Applications

- Breads
- Rolls
- Pancakes
- Pasta
- Snacks
- Frozen Doughs

Available as conventional or organic. Label: Vital Wheat Gluten or Wheat Protein Isolate



Boost Protein

With a 90% protein content, GemPro® HPG is a cost-effective choice for fortifying nutritional protein in bakery foods and delivering a prolonged feeling of fullness and satisfaction.



Increase Volume

Due to its strong viscoelastic properties, GemPro® HPG can be used to improve the tolerance and volume of bakery products. This improved strength is key to creating high protein and whole grain breads.



Improve Texture

GemPro® HPG enhances the functionality of low protein and gluten-free flours in baking applications, and it imparts the essential bite and firmness in pasta and noodle products.



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