



GemPro® HPG Wheat Protein - AUS

Product Description

GemPro® HPG Wheat Protein - AUS 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, % | 10.0 max |
| Protein, % (N x 6.25, d.b.) | 90.0 min |
| Ash, % | 1.0 max |
| Particle Size (% through 60 US Std) | 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 | 500 max |
| <i>E. coli</i> , cfu/g | Not detected in 0.1g |
| <i>Salmonella</i> , cfu/g | Not detected in 25 g |

Packaging

GemPro® HPG Wheat Protein - AUS 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 Wheat Protein - AUS** 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

Vital Wheat Gluten or Wheat Protein Isolate

Country of Origin

Australia

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Manufacturing Location: 160 Bolong Road Bomaderry, NSW 2541 – Tel 02 9879 9800 Fax – 02 9879 5579

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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.