



**MANILDRA GROUP**  
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# GemPro<sup>®</sup> Prime-E

WHEAT PROTEIN



*Take Your Dough to New Widths and Lengths*

## Clean Label Extensibility

GemPro<sup>®</sup> Prime-E offers top-notch performance and texture while keeping your label clean and simple. The physical characteristics of GemPro Prime-E work behind the scene to achieve your processing efficiency goals. Health conscious consumers will appreciate a product that offers valuable nutrition and protein coupled with superior taste and texture.

## Applications

- Bread
- Snacks
- Tortillas
- Cookies
- Biscuits
- Pie
- Pizza
- Flatbread
- Laminated Dough

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



### Clean Label

Simple processing means your customers will be confident in your clean label, healthy products. GemPro<sup>®</sup> Prime-E is produced through an all-natural process, offering the highest quality for your finished product.



### Flexible Texture

Take your pizza crusts, tortillas, and flatbreads to new widths and lengths. GemPro<sup>®</sup> Prime-E provides extensibility, flexibility, and rollability to improve your doughs from processing to shelf-life.



### Process Efficiency

GemPro<sup>®</sup> Prime-E is perfect for applications where both sheeting and the gluten network are critical. Superior dough handling is ensured to allow pan flow while preventing tearing.



## Product Description

GemPro® Prime-E is a clean label wheat protein with 90% protein content. It is produced from wheat gluten by a unique and proprietary process utilizing a naturally occurring, botanical-origin enzyme. GemPro Prime-E imparts increased extensibility to dough systems improving the machinability and relaxation of dough, and enhances the texture and protein content in bakery products, breakfast cereals, snacks, and nutritional products.

## Features & Benefits

- 90% protein content
- Improves freeze-thaw stability
- Provides relaxation and extensibility in dough
- Effective protein enhancer



## Specifications

### Physical/Chemical Property

	Value
Moisture, %	7.0 max
Protein, % (N x 6.25, d.b.)	90.0 min
Ash, %	1.5 max
Particle Size, % thru 60 mesh	98.0 min

### Microbiological Property

	Value
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® Prime-E 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 & Shelf-Life

To achieve maximum stability, store GemPro® Prime-E in a cool, dry, and sanitary area away from direct sources of heat or water. When stored under the recommended conditions, the shelf-life is two years from the date of manufacture.



Manildra USA has the most diverse range of unique wheat starches and proteins. And our innovative ingredients are not just for bakery anymore. Our team is ready to support yours, so that together we can grow.



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