



**MANILDRA GROUP**  
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# Organic

WHEAT PROTEINS,  
STARCHES & GLUTEN



*Open New Markets with Organic Solutions for Bakery*

## Meeting Organic Baking Challenges

Creating healthful, organic bakery products is a priority for developers keeping pace with market growth. Yet producing high-quality, high-volume baked goods requires dough strength and tolerance to move reliably from mixing bowl to oven, and consistent product integrity for consumers. Traditional solutions often rely on ingredients not permitted in organic baking—posing unique challenges for organic bakers.

## Functional Wheat Protein Solutions

Manildra's R&D team develops wheat protein isolates that matter most to today's bakers. Our organic wheat proteins enhance dough strength, tolerance, mix reduction, and pan flow, matching the performance of conventional conditioners. From improving structure and tightening cell texture to adding resilience or tenderness in sweet goods, our full range lets you fine-tune processes and deliver consistent, high-quality organic products.



### Certified Organic

Manildra Group USA has been certified organic by QAI since 2004, offering a broad range of organic options across all product lines. With production in Hamburg, IA, we were the first to introduce organic gluten to the North American market—delivering innovative solutions when the organic industry was still emerging.



### Nutrition Demands

Whether you're reformulating for organic, clean label or additional protein, Manildra supports food and beverage innovators with custom ingredient solutions that meet the nutritional needs demanded by ever-changing consumer behaviors and evolving market trends.



### Boost Protein

With 75-90% protein content and a range of functional attributes, our wheat proteins and gluten boost nutritional protein content in everything from breads to cookies to beverages. Adapt your products for to health conscious consumers looking for organic and nutritious options.





## Organic Gem of the West®

Organic Gem of the West® vital wheat gluten is isolated from certified organic wheat flour using natural wet-processing and delicate flash-drying. With 75% protein, it delivers exceptional strength, elasticity, and consistency—enhancing texture and volume in organic breads, buns, rolls, and more. It also adds firmness to organic pasta and noodles, boosts protein in cereals and snacks, and serves as a reliable binder and texturizer for plant-based foods.

### Features & Benefits

- Certified organic
- North American sourced
- Provides strength and texture

### Key Applications

- Pan or frozen bread and buns
- Plant-based foods
- Flatbread and tortillas
- Cereals and snacks



## Organic GemPro® HPG

Organic GemPro® HPG is a clean label wheat protein isolate made from certified organic wheat and produced by a simple washing process to achieve 90% protein content. With high water absorption and strong visco-elastic properties, it enhances strength, elasticity, and volume in organic bakery items—perfect for high-protein and low-carb applications like seeded breads. Beyond baking, it adds binding and texture to snacks and vegetarian foods, boosting nutrition and overall quality.

### Features & Benefits

- Certified organic
- Excellent water absorption
- Improves volume in doughs

### Key Applications

- Seeded breads and rolls
- Low-carb products
- Pancakes
- Snacks



## Organic GemPro® Plus

Organic GemPro® Plus is a clean label wheat protein isolate produced through a proprietary process, offering a balanced blend of extensibility and elasticity, and 85% protein content. It improves dough machinability, enhances volume and texture in bakery products, and adds firmness to pasta. Similar in function to GemPro® 4400, it's especially effective as an egg replacer and protein booster, helping create consistent, high-quality organic baked goods and pasta.

### Features & Benefits

- Clean label
- Egg replacer
- Improves dough rheology
- Strength and resilience

### Key Applications

- Pizza and flatbread
- Extruded products
- Whole grain products



## Organic GemPro® Prime-E

Organic GemPro® Prime-E is a clean label wheat protein isolate with physical characteristics that work behind the scene to achieve your processing efficiency goals. It delivers extensibility to dough systems, enhancing sheeting, pan flow, rollability, and flexibility. With functionality similar to GemPro® 3300, it also helps improve overall dough rheology for consistent, high-quality results. Consumers will appreciate products that offer valuable nutrition and protein with superior taste.

### Features & Benefits

- Clean label
- 90% protein content
- Improves dough rheology
- Extensibility and softness

### Key Applications

- Flatbread and tortillas
- Crackers
- Low-carb products



## Organic GemPro® Prime-W

Organic GemPro® Prime-W is a clean label wheat protein isolate made through a proprietary process. It delivers whipping, aeration, and tenderness, enhancing texture and protein content in bakery items, breakfast cereals, snacks, and more. Partially soluble and highly versatile, it supports air incorporation in fillings, fine cell structure in cakes and bread, and helps reach protein targets of up to 20% in finished products—all while promoting operational efficiency.

### Features & Benefits

- Clean label
- 90% protein content
- Boosts aeration

### Key Applications

- Cakes and muffins
- Frostings and fillings
- Nutrition bars
- Pancakes



## Organic GemPro® Ultra

Organic GemPro® Ultra is a water-soluble, lightly hydrolyzed wheat protein isolate produced from high-quality organic wheat using a proprietary enzymatic process. With about 30% glutamine peptides, it offers clean flavor and easy dispersibility, making it ideal for organic beverages, nutrition bars, snacks, and vegan foods. In bakery applications, it naturally relaxes dough, shortens mix times, improves extensibility and pan flow, and supports higher protein levels without sacrificing texture.

### Features & Benefits

- 90% protein content
- Dietary management
- Dough relaxer/conditioner
- Rich in glutamine peptides

### Key Applications

- Liquid beverages
- Nutrition bars and snacks
- Breads and rolls



## Organic GemPro® Nova

Organic GemPro® Nova wheat proteins are 85% protein isolates developed to replace whole eggs in baked goods like cookies, muffins, and pastries. They deliver structure, emulsification, aeration, and tenderness without allergenic concerns—allowing up to 100% egg replacement based on solids. Offered in Nova-A, Nova-C, and Nova-F, each variant adds unique functionality, helping maintain product quality, consistency, and eating experience while reducing cost and boosting nutrition.

### Features & Benefits

- Clean label
- Effective egg replacer
- Enhances body, structure and emulsification in sweet goods

### Key Applications

- High ratio cakes
- High fat systems
- Muffins, cookies



## Organic GemPro® Max

GemPro® Max is an innovative wheat protein crafted as a clean label alternative to emulsifiers like DATEM, SSL, and mono- and diglycerides. Formulated for breads, it strengthens dough, improves gas retention, and boosts loaf volume while enhancing texture and moisture for a softer, fresher crumb. Backed by extensive lab testing, GemPro Max matches or exceeds the performance of synthetic emulsifiers, helping commercial bakers simplify labels and maintain consistent results.

### Features & Benefits

- Clean label
- 90% protein content
- Boosts volume and strength
- Optimal dough conditioner

### Key Applications

- Bread
- Rolls
- Buns



## Organic GemPro® Tack

Organic GemPro® Tack is a unique wheat-based blend, designed to provide adhesion in particulate bars and clusters, while reducing sugar and boosting protein content. This unique ingredient, available in three protein configurations, provides the necessary structure for making nutrition bars, baked bars, and clusters with low or no sugar, and offers a boost of protein sure to separate your product from the competition.

### Features & Benefits

- Reduce or replace sugar
- Flavor flexibility
- Protein content options

### Key Applications

- Granola bars and clusters
- Sugar free snacks
- Nutrition bars



## Organic GemGel® 100

Organic GemGel® 100 is a certified organic, pregelatinized native wheat starch produced by a unique drying process. It hydrates instantly in water, enhancing texture, tenderness, and moisture in bakery mixes, cereals, snacks, and other processed foods. With upfront and consistent viscosity, GemGel® starches promote efficient processing and rapid water binding—delivering clean label functionality and the precise texture and quality today's products demand.

### Features & Benefits

- Instant thickener
- Moisture retention
- Improves cell structure
- Promotes tenderness

### Key Applications

- Cakes and cookies
- Soups and sauces
- Batters, breaders and coatings



## Organic GemStar® 100

Organic GemStar® 100 is a certified organic, native wheat starch produced through unique wet-processing and flash-drying. As a cook-up starch, it adds body, texture, and consistency to bakery products, cereals, batters, coatings, sauces, and more. With neutral flavor, bright white color, and non-GMO status, GemStar starches serve as carriers, dusting agents, or gelling agents and deliver clean label functionality and versatility for wheat-based and processed food systems.

### Features & Benefits

- Certified organic by QAI
- Controls viscosity
- Carrier or dusting starch

### Key Applications

- Batter-based items
- Breakfast cereals
- Processed foods
- Soups and sauces



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.