



**MANILDRA
GROUP
USA**

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GemPro

WHEAT PROTEINS



CLEAN LABEL

GemPro® Plus, GemPro® Prime-E and GemPro® Prime-W are new wheat proteins developed for the growing clean label market. The benefits of these proteins are unique functionality and versatility of application. From moderate elasticity and extensibility in dough systems to whipping and aeration in sweet goods, GemPro® Clean Label Wheat Proteins enhance the processing efficiency, product texture and protein content in baked products.

PLANT BASED PROTEIN

Vital wheat gluten is the original plant based protein. GemPro wheat proteins combine simple water-washing process to separate gluten from starch with modern technology to take clean label, plant-based protein to the next level.



Boost Protein

With 75-90% protein and a range of functional attributes, GemPro wheat proteins can boost protein in everything from breads to cookies to beverages. Use GemPro alongside other proteins for optimized texture.



Improve Rheology

Viscoelastic properties are naturally occurring in wheat. From GemPro HPG for elasticity to GemPro Prime-E to improve pan flow, GemPro proteins improve dough handling, boosting efficiency.



Enhance Texture

A tender cake, a resilient noodle, and a firm bite for your plant-based burger are all textures you can achieve with GemPro wheat proteins. The possibilities are endless.

The GEMPRO Range of Proteins

Wheat proteins provide more than just strength. If you are looking to boost protein, improve rheology, or enhance texture start with wheat proteins. GemPro proteins are the building blocks to create the products consumers crave.

ELASTIC	GemPro HPG	A natural wheat protein isolate produced by a simple washing process to reach a 90% protein content. GemPro HPG gives an extra kick in protein content and strength making it ideal for applications requiring high protein and dough strength.
	Gem of the West	Vital wheat gluten is the industry standard for providing strength and consistency in your bakery. It is the premier solution for optimizing texture and volume in bakery products. It is an excellent binder and texturizer in a range of plant based foods.
	GemPro Extend	A wheat protein that allows you add both strength and extensibility. Use it to maintain the needed gluten network and improve rheology in flatbreads or other sheeted products.
EXTENSIBLE	GemPro 4400	A unique wheat protein isolate, with all the benefits of the gluten matrix but with more extensibility – providing structure without too much elasticity. GemPro 4400 is an ideal protein for replacing eggs in cakes, muffins, and other baked products.
	GemPro Plus	A natural wheat protein isolate, that provides a good balance between extensibility and elasticity. With functionality similar to GemPro 4400, GemPro Plus is an ideal protein for replacing eggs and improving rheology in baked products.
	GemPro DVG	A natural wheat protein processed to produce a devitalized wheat gluten, allowing a higher protein level to be reached without adding excessive functionality. The protein binds water, though less, contributing to mouthfeel, texture, and shelf life.
	GemPro 3300	Contributes aeration and extensibility. GemPro 3300 is a great film forming protein providing extensibility in doughs and coating benefits in many applications. It whips similarly to dairy proteins providing aeration in batters, fillings, and more.
	GemPro Prime-E	A natural wheat protein isolate, GemPro Prime-E mimics the extensible functionality of GemPro 3300. This extensibility is a benefit in applications such as pizza crust, tortillas, and other flatbread type products.
SOLUBLE	GemPro Prime-W	A natural wheat protein isolate, providing whipping and aeration in a range of applications. GemPro Prime-W is partially soluble, allowing a higher of amount of protein to be used. It creates a fine cell structure in products from bread to cakes.
	GemPro Ultra	A soluble wheat protein allowing a high amount of protein to be added to a formula, while still providing optimum finished product characteristics. GemPro Ultra acts as a reducing agent: shortening mix, increasing extensibility, and improving pan flow.

Manildra is a leader in **organic wheat proteins**. Whether you are looking to provide consistency, increase volume, or boost protein in your organic products Manildra has a solution for you.

Manildra group 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 grow.

Experts in Wheat

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