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GemPro[®] Nova

WHEAT PROTEIN ISOLATE



EGGS-ELLENT ALTERNATIVE

GemPro[®] Nova is a wheat protein isolate designed for a variety of baked goods to completely replace egg solids. GemPro Nova provides all the benefits of eggs, structure, emulsification, and tenderness, without the addition of an allergen. Keep costs and product quality consistent with a highly functional egg alternative.

APPLICATIONS

Replace up to 100% egg solids in any bakery application, including:

- Bread
- Cake
- Cookies
- Muffins
- Brownies
- Waffles
- Pastries

Label: Wheat Protein or Wheat Protein Isolate



GEMPRO

GemPro Nova-A

For use in all-purpose applications such as muffins, cookies and breads. GemPro Nova-A provides structure and emulsification, improving texture, resiliency, and moisture retention in the finished product.



GemPro Nova-C

Specially designed for cakes such as high ratio cakes, cupcakes, donuts, waffles and pancakes. GemPro Nova-C provides the aeration, strength, structure and emulsification needed when replacing eggs.



GemPro Nova-F

GemPro[®] Nova-F is preferred for high fat applications. Providing the greatest amount of emulsification it should be used in cream cake, brownies, pound cake, and high fat cookies.