



GemPro® 4400 Wheat Protein

Product Description

GemPro® 4400 Wheat Protein is a wheat protein prepared by a unique and proprietary process resulting in a product that imparts moderate elasticity and extensibility to dough systems. It improves the machinability of dough and imparts firmness to pasta products. **GemPro® 4400 Wheat Protein** is particularly useful as an egg white replacer in pasta and as a protein improver in bakery products resulting in enhanced machinability, increased volume and excellent texture. Applications include whole grain baked/extruded products, biscuits, batters and breadings.

Features and Benefits

- 85% protein content
- Improves whole grain machinability
- Effective protein enhancer
- Improves sheeting in laminated products

Physical/Chemical Property

Moisture, %	7.0 max
Protein, % (N x 6.25, d.b.)	85.0 min
pH	6.0-7.0
Ash, %	4.0 max
Particle Size (% through 60 US Std)	95.0 min

Specification

Microbiological Property

Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
<i>E. coli</i> , cfu/g	Not detected
<i>Salmonella</i> , cfu/g	Not detected in 25 g

Specification

Packaging

GemPro® 4400 Wheat Protein 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® 4400 Wheat Protein** 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

Wheat Protein or Wheat Protein Isolate (Wheat Gluten, Lactic Acid, Phosphate, Sulfite)

Country of Origin

US

U.S. Corporate Office: 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052
Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

Document No.PDS-12	Revision No. 7	Revision Date: 10/30/23	Reviewed On: Oct-2023	Revised By: E.Hickman
--------------------	----------------	-------------------------	-----------------------	-----------------------

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.