# 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 breading.

## Features and Benefits

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

| Physical/Chemical Property | Specification |
|---|---|
| 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 |

| Microbiological Property | Specification |
|---|---|
| Aerobic Plate Count, cfu/g | 10,000 max |
| Mold and Yeast, cfu/g | 200 max |
| *E. coli*, cfu/g | Not detected |
| *Salmonella*, cfu/g | Not detected in 25 g |

## 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

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