



GemPro® Prime-W Wheat Protein

Product Description

GemPro® Prime-W Wheat Protein is a clean label wheat protein with 90% protein. It is produced from wheat gluten by a unique and proprietary process utilizing a naturally occurring, botanical-origin enzyme. **GemPro® Prime-W Wheat Protein** imparts aeration and softness, and enhances the texture and protein content of bakery products, breakfast cereals, snacks and nutritional products. Applications include batter type products such as pancakes, muffins, and brownies, as well as frosting, fillings, nutritional bars and more.

Features and Benefits

- 90% protein content
- Improves freeze-thaw stability
- Effective protein enhancer
- Boost aeration

Physical/Chemical Property

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|-------------------------------------|----------|
| Moisture, % | 7.0 max |
| Protein, % (N x 6.25, d.b.) | 90.0 min |
| Ash, % | 1.5 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® Prime-W 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® Prime-W 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

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

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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.