

PROLITE™ FUNCTIONAL WHEAT PROTEINS

IMPROVE TEXTURE & TASTE

FOR ENHANCED TASTE, texture, and appearance, choose Prolite™ functional wheat proteins. Ideal for improving traditional or better-for-you products, Prolite functional wheat proteins improve quality and nutrition in the following market categories:

- Whole grains
- Low Glycemic Index
- Low sugar
- Vegetarian
- Low calorie
- Low fat
- High protein
- Convenience foods

Prolite functional wheat proteins offer incredible functionality for:

- Film formation
- Foaming
- Whipping
- Aeration
- Dough conditioning
- Tenderizing
- Adhesion
- Structure enhancement

PROLITE BENEFITS

- Increase protein
- Crumb softness
- Cell structure enhancement
- Resilience
- Freezer stability
- Egg replacement
- Dairy replacement
- Microwave/heat tolerance
- Sugar reduction (binding/coating)
- Fat reduction
- Improved sheeting
- Flexibility/rollability
- Creamier/smooth texture
- Crispy texture
- Extend bowl life/reduce breakage
- Reduced bitterness in whole grains



Prolite functional wheat proteins can enhance a variety of applications:

- Cakes/muffins
- Brownies
- Tortillas
- Flat breads
- Frozen dough
- Whole grain products
- Pizza crusts
- Bars (low/no sugar)
- Cookies
- Extruded/baked snacks
- Cereals
- Whipped fillings
- Pasta/noodles
- Microwave products

IMPROVING RESULTS

These innovative proteins can help your existing products jump into the better-for-you market by reducing sugars, improving protein, and enhancing taste and texture. Prolite functional wheat proteins deliver the delicate structure and crumb softness that is typically lost when fats, sugars, or other carbohydrates are removed from baked goods.

Prolite functional wheat proteins can replace or reduce sugar in a variety of applications including functioning in film formation to extend bowl life, mimicking the taste and texture of frosted or clear sugar coatings, eliminating or extending sugar as a binder for bars, and opening the door for savory-type applications without sweetness.

For applications that go through harsh freeze-thaw cycles, incorporate Prolite functional wheat proteins to improve texture and mouthfeel after baking or microwaving. They control water migration and are much more stable under extreme temperature conditions than traditional wheat gluten products.

Prolite functional wheat proteins can replace or reduce egg and dairy proteins as well. Whether you need enhanced texture, taste, or nutritional improvements, or cost savings, Prolite functional wheat proteins deliver.

For whole grain applications, Prolite functional wheat proteins can reduce bitterness, enhance flavor, improve dough development, and improve texture. High gluten levels used in whole grain applications can create processing problems and hinder eating qualities. Prolite functional wheat proteins



For customers around the world, ADM draws on its resources—its people, products, and market perspective—to help them meet today's consumer demands and envision tomorrow's needs.

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PROLITE™ FUNCTIONAL WHEAT PROTEINS

lighten the texture, color, and flavor of these products.

YOUR PARTNER IN EXCELLENCE

Whatever your application, ADM offers unparalleled technical support to help you incorporate Prolite functional wheat proteins into your formulations. Our comprehensive global research and development network provides integrated services from pilot processing support and training to culinary assistance and sensory evaluation.

Prolite™ functional wheat proteins join ADM's

extensive line of protein ingredients—textured vegetable proteins, soy protein isolates and concentrates—to provide you with even more options for your formulation needs.

Samples of Prolite functional wheat proteins are available in a variety of sizes from 2 to 30 lbs.

PROLITE™ 100 WHEAT PROTEIN ISOLATE

Code: 001496

Prolite 100 wheat protein isolate is designed to mimic the properties of sugar as a binder for reduced sugar applications such as baked goods, cereals, clusters, bars, and various processed foods. It also improves freeze-thaw performance in frozen-to-oven applications while delivering fresh taste and texture. Prolite 100 wheat protein isolate can replace or reduce egg or dairy proteins in a variety of baked or processed foods.

Prolite 100 wheat protein isolate will form a foam when whipped with water. This functionality also makes it remarkably unique for applications requiring specific texture and mouthfeel, such as desserts, sauces, fillings, and cakes.

TYPICAL CHEMICAL AND PHYSICAL PROPERTIES

Protein (N x 6.25)	90.0% minimum
Moisture (%)	7.0% maximum
Ash (%)	4.0% maximum
Fat (%)	2.0% maximum

Appearance	Light cream
Granulations: Through #30 USBS	99.9% minimum
Through #60 USBS	98.0% minimum

MICROBIOLOGICAL

Standard Plate Count	10,000/g maximum
<i>Coliform</i>	100/g maximum
Yeast	100/g maximum
Mold	100/g maximum
<i>Staphylococcus</i>	Negative
<i>Salmonella</i>	Negative
<i>E. coli</i>	Negative

PACKAGING

30 lb. multi-wall paper bags
Tote sacks

LABEL STATEMENT

Wheat Protein Isolate (wheat gluten, lactic acid, sulfite)

PROLITE 200 WHEAT PROTEIN ISOLATE

Code: 001500

Prolite 200 wheat protein isolate is designed to impart a firmer texture compared to Prolite 100 wheat protein isolate, but a much softer and lighter texture compared to traditional wheat gluten ingredients. The softer texture and lower molecular weight of this ingredient allow for a unique flavor and textural advantage in traditional or better-for-you applications.

Prolite 200 wheat protein isolate forms an elastic dough in water, but not as vital as vital wheat gluten. This functionality makes it unique for applications requiring texture and mouthfeel, such as cakes, cookies, brownies, and whole grain products.

TYPICAL CHEMICAL AND PHYSICAL PROPERTIES

Protein (N x 6.25)	85.0% minimum
Moisture (%)	7.0% maximum
Ash (%)	5.0% maximum
Fat (%)	2.0% maximum
Appearance	Light cream

Granulations: Through #30 USBS	99.9% minimum
Through #60 USBS	98.0% minimum

MICROBIOLOGICAL

Standard Plate Count	10,000/g maximum
<i>Coliform</i>	100/g maximum
Yeast	100/g maximum
Mold	100/g maximum
<i>Staphylococcus</i>	Negative
<i>Salmonella</i>	Negative
<i>E. coli</i>	Negative

PACKAGING

30 lb. multi-wall paper bags
Tote sacks

LABEL STATEMENT

Wheat Protein Isolate (wheat gluten, phosphate, lactic acid, sulfite)

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