

LET'S START SOMETHING

Call 866.547.2122 to learn more about the many ways MGP can help turn your ideas into reality.

MGP
100 Commercial Street
PO Box 130
Atchison, KS 66002-0130
sales@mgingredients.com

MGPINGREDIENTS.COM



Create Exceptional™


© 2020



SPECIALTY WHEAT PROTEINS & STARCHES APPLICATIONS GUIDE




SPECIALTY WHEAT PROTEIN APPLICATIONS


	PROTEIN ISOLATES						PROTEIN CONCENTRATES		LIGHTLY HYDROLIZED	TEXTURED PROTEINS
	Arise® 5000 (Non-GMO)	Arise® 5500 (Non-GMO)	Arise® 6000 (Non-GMO)	Arise® 8000 (Non-GMO, Clean Label)	Arise® 8100 (Non-GMO, Clean Label)	Arise® 8200 (Non-GMO, Clean Label)	FP™ 300 (Non-GMO, Clean Label)	FP™ 600 (Non-GMO)	HWG 2009™ (Non-GMO)	ProTerra™ (Non-GMO)
PHYSICAL PROPERTIES (Range: 1 to 5. The higher the number, the greater the property.)										
Protein Level (Min. %)	90 (N X 6.25, d.b.)	90 (N X 6.25, d.b.)	85 (N X 6.25, d.b.)	90 (N X 6.25, d.b.)	90 (N X 6.25, d.b.)	85 (N X 6.25, d.b.)	75 (N X 5.7, d.b.)	75 (N X 5.7, d.b.)	75 (N X 5.7, d.b.)	60-75 (N X 6.25, d.b.)
Extensibility	5	5	4	1	5	4	3	4	NA	NA
Elasticity	1	1	2	5	1	2	3	2	NA	NA
Firming	2	2	2	5	2	2	3	2	NA	2
Film-Forming	5	5	5	3	5	5	3	4	NA	NA
Solubility/Dispersability	3	3	2	1	3	2	1	2	5	NA
APPLICATIONS										
BAKERY PRODUCTS										
Breads/Rolls	▲	▲	▲	▲	▲	▲	▲	▲	▲	
Pizza Crust	▲	▲	▲	▲	▲	▲	▲	▲	▲	
Tortillas/Flat Breads	▲	▲	▲	▲	▲	▲	▲	▲	▲	
Bagels	▲	▲	▲		▲	▲		▲	▲	
Biscuits	▲	▲	▲		▲	▲				
Cakes	▲	▲	▲		▲	▲				
Breakfast Cereals	▲	▲	▲	▲	▲	▲	▲	▲	▲	
Bakery Mixes	▲	▲	▲	▲	▲	▲	▲	▲	▲	
Whole Grain Products	▲	▲	▲	▲	▲	▲	▲	▲	▲	
Doughnuts	▲	▲	▲		▲	▲				
NUTRITIONAL PRODUCTS										
Instant Drink Mixes									▲	
Nutritional Bars	▲	▲	▲	▲	▲	▲	▲	▲	▲	▲
Nutritional Snacks	▲	▲	▲	▲	▲	▲	▲	▲	▲	▲
FIBER ENHANCED FOODS										
Cookies	▲	▲	▲	▲	▲	▲				
Crackers	▲	▲	▲	▲	▲	▲				
Muffins	▲	▲	▲		▲	▲				
Brownies	▲	▲	▲		▲	▲				
Sweet Goods	▲	▲	▲	▲	▲	▲				
BATTERS AND COATINGS										
Meat and Appetizers	▲	▲	▲		▲	▲				
MEAT EXTENSION										
Chicken Nuggets/Patties					▲	▲		▲		▲
Shredded Meats										▲
Dried Meat Snacks					▲	▲	▲	▲		▲
Ground Meats					▲	▲	▲	▲		▲
Meal Entrees										▲
MEAT ANALOGS										
Instant Noodle Soups										▲
Soup Mixes										▲
Processed Soups										▲
Vegetarian Meals								▲		▲
PROCESSED FOODS										
Pasta			▲	▲		▲				
Noodles	▲	▲	▲		▲	▲	▲	▲		

 All of our proteins, excluding caramel-colored TruTex, are Non-GMO Project Verified.



SPECIALTY WHEAT STARCH APPLICATIONS

	DIETARY FIBER		MODIFIED COOK-UP		UNMODIFIED COOK-UP	MODIFIED PREGEL	UNMODIFIED PREGEL
	Fibersym® RW (Non-GMO) (Low FODMAP)*	FiberRite® RW (Non-GMO) (Low FODMAP)*	Midsol™ Adhere (Non-GMO)	Midsol™ Krisp (Non-GMO)	Midsol™ 50 (Non-GMO, Clean Label)	Pregel™ Adhere 2000 (Non-GMO)	Pregel™ 10 (Non-GMO, Clean Label)
PHYSICAL PROPERTIES (Range: 1 to 5. The higher the number, the greater the property.)							
Clarity	1	1	2	2	1	2	1
Viscosity	1	1	2	2	3	1	3
Freeze-Thaw Stability	4	4	3	3	1	3	1
Acid/Shear/Heat Stability	5	5	1	1	1	1	1
Gel Firmness	1	1	3	3	5	1	5
APPLICATIONS							
FIBER ENHANCED FOODS							
Bakery Products	▲	▲					
Confections	▲	▲					
Dairy Products	▲	▲					
Pasta/Noodles	▲						
Processed Foods	▲	▲					
REDUCED FAT FOODS							
Bakery Products		▲					
Dairy Products	▲	▲					
Meats		▲					
Processed Foods		▲					
BAKERY PRODUCTS							
Cookies	▲	▲			▲		▲
Bakery Mixes	▲	▲			▲		▲
Bakery Goods	▲	▲			▲		▲
Icings/Toppings		▲			▲	▲	▲
CONFECTIONS							
Dusting Starches					▲		
Crème Fillings		▲					
PROCESSED MEATS							
Chopped & Formed Meats		▲			▲		
Emulsified Meats		▲			▲		
Surimi					▲		
GRAVIES, SAUCES, SOUPS							
Gravies		▲			▲		▲
Sauces		▲			▲		▲
Soups		▲			▲		▲
PREPARED FOODS							
Batters/Breadings	▲		▲	▲	▲	▲	▲
Breakfast Cereals	▲		▲	▲	▲		▲
Imitation Cheese		▲			▲		▲
Puddings/Fillings		▲					▲
Salad Dressings		▲					
Snack Foods	▲	▲	▲	▲	▲		
Spice Blends	▲				▲		▲

 All of our starches are Non-GMO Project Verified.



* Monash University Low FODMAP Certified trade marks used under license by MGP Ingredients, Inc. A strict low FODMAP diet should not be commenced without supervision from a healthcare professional. A low FODMAP diet does not treat a disease but may help to meet nutritional needs with reduced gastrointestinal symptoms. Monash University receives a license fee for use of the Monash University Low FODMAP Certified trade marks.