

# Organic GemGel® 100

## **Product Description**

**Organic GemGel® 100** is a certified organic, pregelatinized, native wheat starch prepared by a drumdrying operation. This product hydrates instantly in water. **Organic GemGel® 100** has general applications as a thickener in bakery, breakfast cereal, snack and other processed food products. The Hamburg, Iowa, manufacturing facility has been Certified Organic by Quality Assurance International.

Physical/Chemical Property	<b>Specification</b>	<b>Test Method</b>
Moisture, %	5-8	AOAC Method
Protein, % (N x 5.7)	0.4 max	AOAC Method
рН	5.0-7.0	AOAC Method
Ash, %	0.3 max	AOAC Method
Particle Size (% through 100 mesh)	80 min	AOAC Method
Microbiological Property	<b>Specification</b>	<b>Test Method</b>
Aerobic Plate Count, cfu/g	10,000 max	AOAC Method
Mold and Yeast, cfu/g	200 max	AOAC Method

#### **Packaging**

E. coli, cfu/g

Salmonella, cfu/g

**Organic GemGel® 100** is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg). Bulk shipments or other packaging options are available.

Negative

Negative

### Storage and Shelf-Life

To achieve maximum stability, store **Organic GemGel® 100** 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 one year from the date of manufacture.

AOAC Method

**AOAC Method** 

## **Ingredient Declaration**

Organic Wheat Starch

Certified Organic by Quality Assurance International (QAI)

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