



GemGel® 100C

Product Description

GemGel® 100C is a coarse-granulation, pregelatinized, native wheat starch produced by a unique manufacturing process. This product hydrates instantly in water forming a pulpy texture. When formulated in food systems, it improves the cell structure, moisture retention and tenderness of the food products.

GemGel® 100C has general uses as a thickener in bakery, sweet good mixes, breakfast cereals, snacks and other processed foods.

Physical/Chemical Property

Specification

Moisture, %	8.0 max
Protein, % (N x 5.7)	0.4 max
Ash, %	0.3 max
Particle Size (% through 100 mesh)	45.0 max

Microbiological Property

Specification

Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
<i>E. coli</i> , cfu/g	Negative
<i>Salmonella</i> , cfu/g	Negative

Packaging

GemGel® 100C 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 **GemGel® 100C** 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.

Ingredient Declaration

Wheat Starch

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Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

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