



GemGel® 50

Product Description

GemGel® 50 is an economical, pregelatinized, native wheat starch produced by a unique drying process. This product hydrates instantly in water and generates a lower viscosity than GemGel 100. GemGel 50 has general applications as an instant thickener in bakery products, breakfast cereals, snacks, other processed foods, and a variety of industrial applications.

Features and Benefits

- Instant thickener
- Superior binding/adhesion

Physical/Chemical Property

Specification

Moisture, %	8.0 max
Protein, % (N x 5.7)	3.5 max
Ash, %	0.8 max
Particle Size (% through 100 mesh)	80.0 min
Color	Off White

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® 50 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® 50** 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

Document No. PDS-10	Revision No. 3	Revision Date: 2/3/16	Revised By: M.Gregg
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