

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 35 lbs (15.9 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 two years 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-6	Revision No. 4	Revision Date: 6/8/20	Reviewed On: May-2022	Revised By: M.Gregg
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The information in this product data sheet is believed to be accurate and is offered in good faith for the benefit of the user. The recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.