

GemGel® 3300

Product Description

GemGel® 3300 is a pregelatinized, modified wheat starch prepared by drum-drying operation. This product hydrates instantly in water forming a highly viscous paste. **GemGel® 3300** is an excellent thickener with applications in bakery, breakfast cereal, snack and other processed food products such as soups, sauces and gravies.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	5-8
Protein, % (N x 5.7)	0.4 max
pH	5.0-7.0
Ash, %	0.5 max
Particle Size (% through 100 mesh)	80 min
Amylograph Initial Viscosity, B.U.	1000 min

<u>Microbiological Property</u>	<u>Specification</u>
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® 3300 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® 3300** 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

Modified 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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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.