

GemGel® 3300 Modified Pregel Wheat Starch

Product Description

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

Physical/Chemical Property	Specification
Moisture, %	8.0 max
Protein, % (N x 5.7)	0.4 max
рН	5.0-7.0
Ash, %	0.5 max
Particle Size (% through 100 US Std)	80 min
Amylograph Initial Viscosity, B.U.	1000 min

Microbiological PropertySpecificationAerobic Plate Count, cfu/g10,000 maxMold and Yeast, cfu/g200 maxE. coli,cfu/gNot detected

Salmonella,cfu/g Not detected in 25 g

Packaging

GemGel® 3300 Modified Pregel Wheat Starch 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 Modified Pregel Wheat Starch** 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

Country of Origin

US

U.S. Corporate Office: 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052 **Manufacturing Location**: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

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