

# GemGel® 4200 Modified Pregel Wheat Starch

## **Product Description**

**GemGel**® **4200 Modified Pregel Wheat Starch** is a pregelatinized, modified wheat starch characterized by low viscosity. It is highly functional in providing film formation and a light, crisp texture. **GemGel**® **4200 Modified Pregel Wheat Starch** can be used in applications including bakery, crackers, and snacks. Industrial applications include building products such as spray-on acoustical ceiling tiles, joint compounds, gypsum boards, plywood and particle boards.

| Physical/Chemical Property           | <b>Specification</b> |
|--------------------------------------|----------------------|
| Moisture, %                          | 8.0 max              |
| Protein, % (N x 5.7)                 | 0.5 max              |
| Ash, %                               | 0.5 max              |
| pH                                   | 5.0-6.5              |
| Particle Size (% through 100 US Std) | 80.0 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**® **4200 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® 4200 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