

GemGel® 50 Pregel Wheat Starch

Product Description

GemGel® 50 Pregel Wheat Starch 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 Pregel Wheat Starch** 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 US Std) 80.0 min
Color Off White

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® **50 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® 50 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

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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