



## 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 one year from the date of manufacture.

### Ingredient Declaration

Wheat Starch

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