

GEMGEL 50 *PREGELATINIZED WHEAT STARCH*

Description

GemGel 50 is an industrial grade, pregelatinized wheat starch produced by Manildra Milling Corporation. GemGel 50 offers convenience and economy in a basic instant wheat starch. It is well suited for a variety of industrial applications.

Typical Chemical Properties

Protein (N x 5.7)	3.5% max
Moisture (w/w)	10.0% max
pH	5.0 - 7.5
Ash	0.4% max
Fat	1.50% max
Fiber	1.50% max

Physical Properties

Color	Off White
Bulk Density	35 - 40 Lbs./cu.ft.
% thru U.S. #100	65% minimum

Packaging and Storage

Normal pack size is 50 (22.7kg) or 100 (45.5kg) lbs. net in multi-wall paper bag.
Check for product availability in bulk or other pack sizes.
Store in a cool, dry place. Maximum shelf life of 12 months when properly stored.

