

GEMGEL 3300 *MODIFIED WHEAT STARCH*

Description

GEMGEL 3300 is a highly refined pregelatinized modified wheat starch especially suited for applications requiring high viscosity, limited gel formation, and excellent paste clarity making it suitable for a wide variety of food applications.

Typical Chemical Properties

Moisture	7.00%
Protein (N X 5.7)	0.35%
Peak visc.	1300 bu.
Ash	0.40%
Fat	<0.50%
Fiber	<0.50%
pH	6.0

Typical Physical Properties

Granulation:	
% thru U.S. #40	100.0%
% thru U.S. #60	100.0%
% thru U.S. #100	>80.0%
Color:	White
Bulk Density:	38 – 40 lb/cu.ft.

Packaging and Storage

Normal pack size is 50 (22.7 kg) or 100 (45.5 kg) lbs. net in multi-wall paper bag. Check for product availability in bulk and other pack sizes.

Store in a cool, dry place. Maximum shelf life of 12 months when properly stored.

Label Declaration

Food Starch Modified or Modified Wheat Starch

