

GEMGEL 100

PREGELATINIZED WHEAT STARCH

Description

GemGel 100 is a food grade, pregelatinized wheat starch produced by Manildra Milling Corporation. GemGel 100 offers convenience and economy in a basic instant wheat starch. It is well suited for a variety of food items, including dry mix bakery products, breakfast cereals and others requiring thickening without cooking.

Typical Chemical Properties

Moisture	9.0%
Protein (N X 5.7)	0.40%
Ash	0.40%
Fat	0.50%
Fiber	0.50%
PH	6.0

Typical Physical Properties

Color:	White
Bulk Density:	30 – 35 lb/cu.ft.
% thru U.S. #100:	80% minimum

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

Pregelatinized Wheat Starch or Food Starch



MANILDRA
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