

GEMGEL 100C

PREGELATINIZED WHEAT STARCH

Description

GemGel 100C is a food grade, coarse granulation, pregelatinized wheat starch produced by Manildra Milling Corporation. It offers convenience, pulpy texture, and excellent dispersion characteristics in a basic instant wheat starch. GemGel 100C is well suited for a variety of food and industrial applications which requiring thickening without cooking from a starch based product.

Typical Chemical Properties

Moisture	7.0%
Protein (N X 5.7)	0.4%
Ash	0.4%
Fat	0.5%
Fiber	0.5%
pH	6.0

Typical Physical Properties

Color:	White
Bulk Density:	20 –22 lb/cu.ft.
% thru U.S. #100:	< 10%
Viscosity:	400 BU 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



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