

GEMGEL SERIES

Pregelatinized

Modified and unmodified starches can be made cold water swelling by simultaneously cooking and drying on a hot drum style roll dryer.

Benefits Include

Cold water swelling
Functionality of base starch is transposed to pregelatinized product
GMO free carbohydrate

Typical Physical Properties

Color:	white to (off white)
Granulation:	powder
Moisture:	(10-12%)
pH:	adjusted to customer specification
Viscosity:	modified to meet customer needs

Packaging and Storage

GemStar 4000 Series starches are packed in multi-ply kraft bags with a net weight of 50 lbs. They are also available in metric sizes, bulk bags, and bulk rail or truck containers. The product should be stored in a cool, dry, and sanitary area to maintain quality and achieve maximum stability.

Label Declaration

Wheat Starch or Wheat Starch Modified

