



**MANILDRA
GROUP
USA**

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GemGel

**PREGELATINIZED
WHEAT STARCHES**



UPFRONT VISCOSITY

GemGel® pregelatinized starches provide upfront and consistent viscosity, promoting more efficient processing and improving product quality. Precooking allows the starch to hydrate rapidly, yielding upfront viscosity and uniform consistency. Whether you are looking for clean label or a modified starch, GemGel starches provide a range of attributes to help dial in to the texture and product attributes you need.

APPLICATIONS

- Cakes
- Cookies
- Snacks
- Soups and Sauces
- Batter, breaders, and coatings
- Frozen Dough

Available as conventional or organic



GemGel 50

Economical starch that hydrates instantly in water and generates lower viscosity than GemGel 100.

GemGel 100

Hydrates instantly in water and improves the texture and tenderness of a variety of foods.

GemGel 100C

Coarse-granulation, pregelatinized starch that hydrates instantly in water forming a distinct, granular texture.

Label: Wheat Starch

GemGel 3300

Designed to hydrate instantly in water forming a highly viscous paste, then thin upon heating. Ideal for retorted soups, sauces, and gravies.

GemGel 4200

Low viscosity and excellent binding properties. Highly functional in a variety of applications due to its superior adhesive properties.

Label: Modified Wheat Starch

