



GemGel® 4200

Product Description

GemGel® 4200 is a pregelatinized, modified wheat starch characterized by low viscosity. It is highly functional in providing film formation and a light, crisp texture. **GemGel® 4200** can be used in applications include bakery, crackers, and snacks. Industrial applications include building products such as spray-on acoustical ceiling tiles, joint compounds, gypsum boards, plywood and particles boards.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	8.0 max
Protein, % (N x 5.7)	0.5 max
Ash, %	0.5 max
pH	5.0-6.5
Particle Size (% through 100 mesh)	80.0 min

<u>Microbiological Property</u>	<u>Specification</u>
Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
<i>E. coli</i> , cfu/g	Negative
<i>Salmonella</i> , cfu/g	Negative

Packaging

GemGel® 4200 is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg). Bulk shipment or other packaging options are available.

Storage and Shelf-Life

To achieve maximum stability, store **GemGel® 4200** in a cool, dry, and sanitary area away from direct source of heat or any source of water. When stored under the above conditions, the shelf-life is one year from the date of manufacture.

Ingredient Declaration

Modified Wheat Starch

U.S. Corporate Office: 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052
Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

Document No.PDS-9	Revision No. 4	Revision Date: 9/7/18	Reviewed On: 5/31/19	Revised By: B.Carson
-------------------	----------------	-----------------------	----------------------	----------------------

The information in this product data sheet is believed to be accurate and is offered in good faith for the benefit of the user. The recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.