



GemGel® 50

Product Description

GemGel® 50 is an economical, pregelatinized, native wheat starch produced by a unique drying process. This product hydrates instantly in water and generates a lower viscosity than GemGel 100. GemGel 50 has general applications as an instant thickener in bakery products, breakfast cereals, snacks, other processed foods, and a variety of industrial applications.

Features and Benefits

- Instant thickener
- Superior binding/adhesion

Physical/Chemical Property

Specification

Moisture, %	8.0 max
Protein, % (N x 5.7)	3.5 max
Ash, %	0.8 max
Particle Size (% through 100 mesh)	80.0 min
Color	Off White

Microbiological Property

Specification

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® 50 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® 50** 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

Wheat Starch

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Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

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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.