



Galam Industrial Starches

Our Strength, Your Success.



GalamGroup
Refining Nature's Raw Materials



Cationic Starches

Galam has developed a range of cationic starches (powdered and liquid) for wet-end applications, in order to accommodate the rapidly changing requirements of the paper industry:

Continuous Reduction of Paper Gramature

Water Loop Closure

Increasing Use of Recycled Fiber

Increasing Machine Speed

Galam offers GalCat, GalPulp and Galtis product lines, for improving paper quality in terms of dry strength, retention, and drainage, under different production and machine conditions.

Galam Cationic starches Major Benefits:

- Retain effectiveness over a wide pH range – for acid, neutral, and alkali paper.
- Available in various degrees of substitution (DS).
- Retain all types of fillers, such as clays, PCC, titanium dioxide.
- Excellent performance in ASA/AKD size emulsification applications
- Improve dry strength properties.

Galam's devoted team of technologists, work in close cooperation with customers to learn their needs, for quick implementation of 'in situ' required adaptations. We can assist you in finding the most suitable starch for your process, by running lab tests with your own raw materials.

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GalCat

GalCat product line is a series of high quality, cationic (maize) corn starches for wet-end applications, developed to improve retention, drainage and dry strength in paper and paperboard production.

Benefits

- **GalCat** retains its effectiveness over a large pH range making it very beneficial for use in acid, neutral, and alkali paper-making.
- **GalCat** is available with low to high DS, depending on the needs of individual mills.
- **GalCat** retains all types of fillers, such as clays, PCC, titanium dioxide.
- **GalCat** starches work especially well in ASA/AKD size emulsification applications.
- **GalCat** improves dry strength properties.



Typical Properties

Appearance:	Powder, white to slightly yellow in color	
Moisture (%):	11.0	
pH:	from 3.5 to 6.5 (depending on the product)	
Nitrogen (% DB):	Galcat 02	0.2
	Galcat 03	0.3
	Galcat 04	0.4
	Galcat 05	0.5

Shelf life & Storage

Storage

Store in proper warehouse conditions.

Shelf Life

Best used within twelve (12) months from date of production.

Packaging

Bags: 25 kg / 750 kg.



The information presented here is true and accurate to the best of our knowledge, but without any guarantee. Since conditions of use are beyond our control, we disclaim any liability, including for patent infringement, incurred in connection with the use of these product data or suggestions.

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Galam

Galam Ltd: The Company provides most of the domestic industrial demand for Glucose and Starches and is the largest supplier of Crystalline Fructose for Europe under the **Fruitose®** brand.

Galam EUROPE

Galam Europe: Our European unit offices are conveniently located in Milan, Italy, coordinating sales in Europe via a network of professional agents and distributors from the Baltic States to Greece. Galam handles a safety stock in several warehouses on the continent, acting as local supplier.

EUROSWEET

Eurosweet: A joint venture between Galam and German partners, established in 2004. Eurosweet is an innovative and flexible manufacturing company producing liquid blends for the food and beverage industries in Europe.

NUTRAGAL

NutraGal: Innovative solutions for mineral fortification. The company's leading product **NutraCal** is an instant, soluble highly bioavailable calcium. NutraGal proposes also a full range of mineral gluconates under the **NutraNate** brand.



Enzymotec Delivering Lipids

Enzymotec: Dedicated to the innovative development of bio - functional products. The company implements biotech tools to leverage basic ingredients into high value products. Enzymotec main products are:

Sharp PS™ (Phosphatidylserine - Brain Energizer), **CardiaBeat™** (More Than Phytosterols) and **Infat™** (The Right Fat for Infants). Galam Europe distributes Enzymotec's products in Europe.



Dagal: To complement its own production, Galam established the Dagal company in partnership with A. Davids. Dagal imports and distributes food ingredients to the local market.



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