



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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Galtis20

GALTIS 20 is a liquid cationic starch for wet-end application, specially developed as a dry strength additive for the tissue industry.

This ready-for-use cationic starch solution is easily diluted with water and can be used in a wide range of wet-end chemical processes commonly found in the tissue industry today.

Benefits

- Increases strength of all paper grades.
- Reduces dusting problems.
- Improves machine runnability.
- Improved drainage and retention.
- Easy to use.



Typical Properties

Appearance:	Liquid, yellow to brown in color.
Solids Content:	17-20%
Ionic Charge:	Highly Cationic
Viscosity:	< 3500cp
pH:	9 - 11

Application & Storage

Prior to adding to the paper machine system, dilute Galtis 20 at ~1 part Galtis to 10 parts water.

Feed Rate

4 – 12 L/ton paper (as active).

Point of Addition

Entrance to the stuff-box.

Storage

Galtis 20 should be stored at 10 – 30°C

Shelf Life

Best used within six (6) months from date of production.

Packaging

Container: 1000 kg.



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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 Food Additives Ltd

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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