



Galam Industrial Starches

Our Strength, Your Success.



GalamGroup
Refining Nature's Raw Materials



Plasterboard Starches

Starch is an important factor in the manufacture of gypsum wallboard. Its role is to protect the gypsum crystals, which form the bond between the gypsum core and the paper.

These crystals, located at the edges of the wallboard, are subject to dehydration and breakage during the period of high temperatures in the drying kilns. The starch holds water during kiln drying and protects these bonding crystals from dehydration. Severe dehydration causes the paper to peel off from the board core. Starch is

gelatinized during the manufacturing process. Due to its hydrophilic nature, it functions by controlling the rate of water loss during drying of the board. Gelatinized starch migrates to the surface and controls the rate of crystallization of the gypsum, providing a strong bond between the gypsum and the liner.

Good Migration Behavior

Strong Water-Holding Capacity

Excellent Binding Power

Easily Cooked

Galam has developed Galcore T77 and Galcore T80 starches modified specially for use in the manufacture of plasterboard.

Galam's devoted team of technologists, work in close cooperation with customers, learning their needs for quick implementation of 'in situ' required adaptations. Upon request, a tailor-made product will be developed with the customer.

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Galcore T-80

Galcore T-80 is an oxidized (maize) Corn Starch, specially modified for use as a core binder in the production of plasterboard. It forms a strong bond, keeping the paper attached to the gypsum core.

Due to its strong water-holding capabilities, Galcore T-80 protects the gypsum crystals from breaking while drying in the kiln. It serves as an excellent migrating agent in the core of wallboard products, to promote and maintain integral gypsum to paper bond at the core and paper interfaces.



Typical Properties

Definition: Modified Corn Starch, for plaster board core binder.

Appearance: White powder.

Analytical data Galcore T-80

Analytical Parameter	Typical Value
Moisture (%)	11.0
pH (20% solution)	6.0
Peak Viscosity (BU)	1000

Shelf life & Storage

Storage

Store in proper warehouse conditions.

Shelf Life

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

Packaging

Bags: Big bag 750 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: 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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