



# Galsize for Paper Surface Sizing

Galsize 50 & GalSize 200 are modified (esterified) corn starches for paper surface sizing

## Technical Information

**Product Type:** Modified Corn Starch

**Appearance:** Off white powder

## Analytical Data

**Moisture (%)** ~ 12

**pH (20% Content)** 6

**Viscosity (CP) - GalSize 50**  
(15% DS, 55C, SP-2, 100rpm) 50

**Viscosity (CP) - GalSize 200**  
(10% DS, 55C, SP-2, 100rpm) 75

## Major Benefits

- ✓ Stable viscosity
- ✓ Increase paper strength
- ✓ Improves surface smoothness
- ✓ Reduces dusting
- ✓ Reduces moisture absorption
- ✓ Flexible film

## Preparation of the Solution:

The product should be added to water at room-temperature under constant agitation.  
 For open cooking systems we advise heating up to 95°C and keeping for 20 minutes at this temperature.  
 For closed systems, cooking for 5-10 minutes at 105°C is advised.

**Shelf Life:** Best used twenty four (24) months from date of production, when stored in a cool and dry environment

**Packaging:** Bags - 25 kg / Big bags - 750 kg or 850 kg