

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

Major Benefits

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

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

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













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