

GemStar® 100GF

Gluten Free Wheat Starch



Unexpected versatility.

GemStar 100GF gluten-free wheat starch provides all of the textural benefits of wheat starch without the gluten. The patent-pending process guarantees the starch is gluten free so that you can formulate without concern.



Gluten-free

One challenge when formulating gluten-free products is matching the preferred texture and mouthfeel of traditional bakery products. GemStar 100GF contains less than 20 ppm gluten making it an option for matching the texture and mouthfeel without the gluten.

Low Protein

GemStar 100GF has a lower protein content than typical wheat starches. If your application calls for an absence of protein try GemStar 100GF for a clean, bright white finished product.

Same functionality

Wheat starch is natural and non-GMO. GemStar 100GF has the same functionality of Manildra's native wheat starch, Gem Star 100, making a great drop in solution for many products.

GemStar 100GF is third party tested using the R-Biopharm RIDASCREEN Gliadin Competitive assay to guarantee gluten-free as defined by the FDA, less than 20 ppm. The competitive assay is the most complete and discerning test available.

Together we grow

www.manildrausa.com | 800.323.8435 | info@manildrausa.com
4501 College Blvd. • Suite 310 • Leawood, KS 66211



MANILDRA
Group USA

The information in this product data sheet is believed to be accurate and is offered in good faith for the benefit of the user. The recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.