



GemStar®100GF

Gluten Free Wheat Starch

Product Description

GemStar®100GF is a native wheat starch isolated from wheat flour by unique wet-processing techniques followed by a flash-drying process. **GemStar®100 GF** is highly refined through a patent pending process to ensure the gluten protein is removed, so it is guaranteed to be gluten free per the FDA definition (21 CFR Part 101m Section 101.91). A competitive ELISA test is used to verify that the product is less than 20 ppm gluten.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	9.0-12.0
Protein, % (N x 5.7, d.b.)	0.2 max
Ash, %	0.2 max
Particle Size (% through 60 mesh)	99.0 min
Gluten (RIDASCREEN® Gliadin competitive)	< 20 ppm

<u>Microbiological Property</u>	<u>Specification</u>
Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
E. coli, cfu/g	Negative
Salmonella, cfu/g	Negative

Packaging

GemStar®100 GF is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg). Bulk shipment or other packaging options are available.

Storage and Shelf-Life

To achieve maximum stability, store **GemStar®100 GF** in a cool, dry, and sanitary area away from direct source of heat or any source of water. When stored under the above conditions, the shelf-life is one year from the date of manufacture.

Ingredient Declaration

Wheat Starch

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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.