



GemStar® 100 LM

Product Description

GemStar® 100 LM is a low-moisture, native (unmodified) wheat starch isolated from wheat flour by unique wet processing techniques followed by a special flash-drying process. This product functions as a moisture-control agent in food products. **GemStar100®LM** has general applications in bakery mixes, dry blends, breakfast cereals, snacks, and other processed foods.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	7.5-9.0
Protein, % (N x 5.7)	0.4 max
Ash, %	0.3 max
Particle Size (% through 100 mesh)	99 min

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

Packaging

GemStar 100®LM 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 **GemStar100®LM** 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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Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

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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.