



GemStar® 200

Product Description

GemStar®200 is a highly purified, native (unmodified) wheat starch isolated from wheat flour by unique wet processing techniques followed by a flash-drying process. This product contains the typical distribution of large and small starch granules. **GemStar®200** has general applications in bakery products, breakfast cereals, snacks, noodles and processed foods, including a variety of industrial products.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	9.0-12.0
Protein, % (N x 5.7)	0.3 max
Ash, %	0.3 max
Particle Size (% through 100 mesh)	99.0 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®200 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®200** 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.