

## GemStar® 3300

### Product Description

**GemStar® 3300** is a cook-up, modified wheat starch designed to form a highly viscous paste. **GemStar® 3300** is an excellent thickener with applications in bakery, breakfast cereal, snack and other processed food products such as soups, sauces and gravies.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	5-8
Protein, % (N x 5.7)	0.4 max
pH	5.0-7.0
Ash, %	0.5 max

<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® 3300** is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg), super sacks with net weight of 2,200 lbs (1,000 kg), or shipped in bulk trucks or rail cars.

### Storage and Shelf-Life

To achieve maximum stability, store **GemStar® 3300** 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

Modified 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 recommenda