



## GemStar® 4100

### Product Description

**GemStar® 4100** is mildly oxidized wheat starch characterized by low viscosity and good binding properties. These properties make **GemStar®4100** highly functional in coated food applications where adhesion is highly desired. Typical applications include batters and breading.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	9.0-12.0
Protein, % (N x 5.7)	0.5 max
Ash, %	0.5 max
pH	5.0-6.5
Amylograph Peak Viscosity	250 B.U. 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® 4100** 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® 4100** 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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