



GemStar® 4500

Product Description

GemStar® 4500 is a modified wheat starch characterized by low viscosity and high adhesion properties and can be readily dispersible in cold water. It is specifically designed for batter and breading applications as in fried and coated foods. In fried foods, **GemStar®4500** will improve color and flavor while reducing blow-outs. Typical applications include batters and breading.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	9.0-12.0
Protein, % (N x 5.7)	0.4 max
Ash, %	0.5 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®4500 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®4500** 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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