



**MANILDRA
GROUP
USA**

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GemStar

WHEAT STARCHES



CONSISTENT TEXTURE

GemStar® wheat starches are cook-up starches excellent for wheat based systems including bakery, batters, and coatings. Use GemStar starches to provide body, control consistency, and optimize texture. Wheat starch is highly versatile and non-GMO. With a neutral flavor and bright white color wheat starch can be incorporated into many food products, from bakery to frozen foods to sauces and soups. GemStar wheat starches deliver an exceptional range of properties, ideal for applications from a carrier or dusting powder to providing adhesion and gelling.

GemStar 100

The industry standard native wheat starch. In bakery applications it is ideal for adding body and texture. It is excellent as a carrier or dusting agent.

GemStar 200

Highly purified native starch produced by unique wet processing techniques to yield a bright white starch.

GemStar 100 LM

A low moisture starch ideal for controlling moisture in food products.

Label: Wheat Starch

GemStar 2800 Exhibits granular swelling and high tolerance to extreme food processing conditions.

GemStar 3300 Once cooked the starch forms a highly viscous paste, then breaks down at high heat.

GemStar 4100 Low viscosity and improved binding properties, for coated applications where adhesion is highly desired.

GemStar 4200 Provides moderate viscosity and improved binding properties in coated foods where adhesion and crispy textures are desired.

GemStar 4500 Readily dispersible in water, providing low viscosity and high adhesion. When frying, improves color and flavor, maintaining a uniform appearance.

Label: Modified Wheat Starch



Available as conventional or organic

