



GemStar® 2800

Product Description

GemStar® 2800 is a modified wheat starch characterized by restricted granular swelling and high tolerance to extreme food processing conditions. It has specific applications in food products that are exposed to low pH, high shear or elevated temperature during processing where the swollen starch maintains its granular integrity. Applications include cake donuts, snack cakes, variety of baked goods.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	9.0-12.0
Protein, % (N x 5.7)	0.4 max
pH	5.0-7.0
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® 2800 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® 2800** 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 two years 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 recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.