

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.

Physical/Chemical Property

Specification

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

Microbiological Property

Specification

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 two years from the date of manufacture.

Ingredient Declaration

Modified Wheat Starch

U.S. Corporate Office: 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052
Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

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