



GemStar® 100

Native Wheat Starch

Product Description

GemStar® 100 Native Wheat Starch is a native unmodified wheat starch isolated from wheat flour by unique wet-processing techniques followed by a flash-drying process. This product has the typical distribution of large and small starch granules. **GemStar®100 Native Wheat Starch** has general applications in bakery products, breakfast cereals, snacks and other processed foods.

Physical/Chemical Property

Specification

Moisture, %	12.0 max
Protein, % (N x 5.7)	0.4 max
Ash, %	0.3 max
Particle Size (% through 100 US Std)	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	Not detected
<i>Salmonella</i> , cfu/g	Not detected in 25 g

Packaging

GemStar®100 Native Wheat Starch 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®100 Native Wheat Starch** 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

Wheat Starch

Country of Origin

US

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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