

GemStar® 100 Native Wheat Starch - AUS

Product Description

GemStar® Native Wheat Starch - AUS is a fine white powder characteristic of wheat endosperm starch produced from food grade wheat flour by the removal of substantial non-starch fractions. Refined wheat starch is used in numerous food applications as a thickener and texture modifier. It is also used for spray application in the paper industry, and as a basis for size press application to paper.

Physical/Chemical Property	Specification	
Moisture, %	13.0 max	
Protein, % (N x 5.7, d.b.)	0.35 max	
pH (10% slurry):	5.0 - 7.0	
Ash, %	0.2 max	
Particle Size (% through 60 US Std)	98.0 min	

Microbiological PropertySpecificationAerobic Plate Count, cfu/g:20,000 maxYeast & Mold, cfu/g:500 max

Coliforms, cfu/g:

E.Coli, cfu/g:

Not detected in 0.1g

Not detected in 0.1g

Not detected in 0.1g

Not detected in 25g

Packaging

GemStar® Native Wheat Starch - AUS is packed in multiwalled paper bags with a 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® Native Wheat Starch - AUS** 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

Australia

U.S. Corporate Office: 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052 **Manufacturing Location**: 160 Bolong Road Bomaderry, NSW 2541 - Tel 02 9879 9800 Fax - 02 9879 5579

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