

GemStar® 2800 Modified Wheat Starch

Product Description

GemStar® 2800 Modified Wheat Starch 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.

Physical/Chemical Property	Specification
Moisture, %	12.0 max
Protein, % (N x 5.7)	0.4 max
рН	5.0-7.0
Ash, %	0.5 max
Particle Size (% through 100 US Std)	99.0 min

Microbiological PropertySpecificationAerobic Plate Count, cfu/g10,000 maxMold and Yeast, cfu/g200 maxE. coli, cfu/gNot detected

Salmonella, cfu/g Not detected in 25 g

Packaging

GemStar® 2800 Modified 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® 2800 Modified 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

Modified 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

Document No.PDS-24	Revision No. 6	Revision Date: 10/30/23	Reviewed On: Oct-2023	Revised Bv: E.Hickman
Document No.1 D3 24	INCVISION INC. O	Nevision bate. 10/30/23	neviewed on. Oct 2025	incrised by, Elitickillali