

GemStar[®] 4100 Modified Wheat Starch

Product Description

GemStar® 4100 Modified Wheat Starch is mildly oxidized wheat starch characterized by low viscosity and good binding properties. These properties make **GemStar®4100 Modified Wheat Starch** highly functional in coated food applications where adhesion is highly desired. Typical applications include batters and breading.

Physical/Chemical Property	Specification
Moisture, %	12.0 max
Protein, % (N x 5.7)	0.5 max
Ash, %	0.5 max
рН	5.0-6.5
Amylograph Peak Viscosity	250 B.U. 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
Salmonella, cfu/g	Not detected in 25 g

Packaging

GemStar® 4100 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[®] 4100 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

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