

GemStar[®] 4500 Modified Wheat Starch

Product Description

GemStar® 4500 Modified Wheat Starch is a modified wheat starch characterized by low viscosity and high adhesion properties and can be readily dispersible in cold water. It is specifically designed for batter and breading applications as in fried and coated foods. In fried foods, **GemStar®4500 Modified Wheat Starch** will improve color and flavor while reducing blow-outs. Typical applications include batters and breading.

Physical/Chemical Property	Specification
Moisture, %	12.0 max
Protein, % (N x 5.7)	0.4 max
Ash, %	0.5 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®4500 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®4500 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

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

The information in this product data sheet is believed to be accurate and is offered in good faith for the benefit of the user. The recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.