

# GemStar<sup>®</sup> M80 LGS Wheat Starch - AUS

# Product Description

**GemStar® M80 LGS Wheat Starch - AUS** is a native (unmodified) wheat starch isolated from wheat flour by unique wet-processing techniques followed by a flash-drying process. This product has an increased amount of large granule by elimination of the small granules through a physical separation process. **GemStar® M80 LGS Wheat Starch - AUS** has general applications in food and industrial applications where higher water absorption is required

<b>Specification</b>
13.0 max
4.5-7.0
0.20
98.0 min

Microbiological Property	Specification
Aerobic Plate Count, cfu/g	20,000 max
Mold and Yeast, cfu/g	500 max
<i>E. coli</i> ,cfu/g	Not detected in 0.1g
Salmonella, cfu/g	Not detected in 25g

# Packaging

**GemStar<sup>®</sup> M80 LGS Wheat Starch - AUS** 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<sup>®</sup> M80 LGS 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

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