

GemStar[®] 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

Specification
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[®] 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[®] 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

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

Document No. PDS-46 Revision No. 5 Revision Date: 10/26/23 Reviewed On: Oct-2023 Revised By: E.Hickman	
--	--

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.