

Organic GemStar® 100 Native Wheat Starch

Product Description

Organic GemStar®100 Native Wheat Starch is certified organic, native unmodified wheat starch isolated from wheat flour by unique wet-processing techniques followed by a flash-drying process. This product has the typical distribution of large and small starch granules. Organic GemStar®100 Native Wheat Starch has general applications in organic bakery products, breakfast cereals, snacks, and other processed foods.

Physical/Chemical Property	<u>Specification</u>	
Moisture, %	12.0 max	
Protein, % (N x 5.7)	0.4 max	
Ash, %	0.3 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

Organic GemStar®**100 Native 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 **Organic GemStar®100 Native 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

Organic 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

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