



GemStar® 3300

Product Description

GemStar® 3300 is a modified wheat starch prepared through a flash drying process. **GemStar® 3300** is an excellent thickener with applications in bakery, breakfast cereal, snack and other processed food products such as soups, sauces and gravies.

Physical/Chemical Property

Specification

Moisture, %	9.0-12.0
Protein, % (N x 5.7)	0.4 max
Ash, %	0.5 max
Particle Size (% through 100 mesh)	99.0 min
Amylograph Initial Viscosity, B.U.	800 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	Negative
<i>Salmonella</i> , cfu/g	Negative

Packaging

GemStar® 3300 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® 3300** 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 one year from the date of manufacture.

Ingredient Declaration

Modified Wheat Starch

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Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

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