



## GemStar® 4100

### Product Description

**GemStar® 4100** is mildly oxidized wheat starch characterized by low viscosity and good binding properties. These properties make **GemStar®4100** highly functional in coated food applications where adhesion is highly desired. Typical applications include batters and breading.

<u>Physical/Chemical Property</u>	<u>Specification</u>
Moisture, %	9.0-12.0
Protein, % (N x 5.7)	0.5 max
Ash, %	0.5 max
pH	5.0-6.5
Amylograph Peak Viscosity	250 B.U. max
Particle Size (% through 100 mesh)	99.0 min

<u>Microbiological Property</u>	<u>Specification</u>
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® 4100** 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® 4100** 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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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.