

GEMSTAR 1060

MODIFIED WHEAT STARCH

Description

GEMSTAR 1060 is a highly refined thin boiling wheat starch especially suited for applications requiring superior color, flavor and gel forming properties in a modified starch. GemStar 1060 provides a low hot viscosity and sets back to a firm gel upon cooling thus making it suitable for a wide variety of food applications.

Typical Chemical Properties

Moisture	11.0%
Protein (N X 5.7)	0.35%
Alkali Fluidity	60 ml.
Ash	<0.65%
Fat	<0.50%
Fiber	<0.50%
pH	5.0 - 7.0

Typical Physical Properties

Granulation:	
% thru U.S. #40:	100.0%
% thru U.S. #60:	100.0%
% thru U.S. #100:	>99.0%
% thru U.S. #325:	>60.0%
Color:	White
Bulk Density:	38 – 40 lb/cu.ft.

Packaging and Storage

Normal pack size is 50 (22.7 kg) or 100 (45.5 kg) lbs. net in multi-wall paper bag. Check for product availability in bulk and other pack sizes.

Store in a cool, dry place. Maximum shelf life of 12 months when properly stored.

Label Declaration

Food Starch Modified or Modified Wheat Starch



MANILDRA
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