

GEMSTAR 2800

MODIFIED WHEAT STARCH

Description

GEMSTAR 2800 is a highly refined low viscosity wheat starch especially suited for applications requiring high levels of viscosity stability in a modified starch. GemStar 2800 provides excellent resistance to heat, lowpH, and high shear food systems making it suitable for a wide variety of applications.

Typical Chemical Properties

Moisture	11.0%
Protein (N X 5.7)	0.30%
Peak visc.	30 bu
Ash	<0.55%
Fat	<0.50%
pH	6.0

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

Modified Wheat Starch



MANILDRA
Group USA