

# GEMSTAR 4500

MODIFIED WHEAT STARCH

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## Description

GEMSTAR 4500 is a highly refined wheat starch especially suited for applications requiring excellent color, flavor, and clarity in a modified starch. GemStar 4500 provides low viscosity, excellent adhesion, and clear crisp films suitable for a wide variety of breading/batter applications.

## Typical Chemical Properties

Moisture	11.0%
Protein (N X 5.7)	<0.35%
Peak visc.	50 bu
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



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**MANILDRA**  
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