

# GemStar 1000 Series MODIFIED WHEAT STARCH

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## Description (Acid Modified)

This class of acid modification lowers the average molecular weight by allowing acid to perform degradative attacks on the starch molecule. They are recommended for use in food systems that require the properties of low hot viscosities and gel forming from a starch.

GemStar 1000 benefits include:

- reduced hot paste viscosity allowing the use of higher solids
- excellent gel forming properties
- neutral flavor profile
- excellent textural stability
- GMO free carbohydrate

## Typical Physical Properties

Color	White to (off white)
Granulation	Powder
Moisture	10-12%
pH	5-7
Viscosity	Acid thinned to customer specifications

## Packaging and Storage

GemStar 1000 series starches are packed in multi-ply kraft bags with a net weight of 50 lbs. They are also available in metric sizes, bulk bags, and bulk rail or truck containers. The product should be stored in a cool, dry, and sanitary area to maintain quality and achieve maximum stability.

## Label Declaration

Wheat Starch Modified

