

GEMSTAR 100+ *WHEAT STARCH*

Description

GemStar 100+ is a highly refined food grade wheat starch especially suited for applications requiring superior color, flavor and clarity in a basic, unmodified starch. GemStar 100+ provides economical thickening properties for a variety of food applications.

Typical Chemical Properties

Moisture	11.0%
Protein (N X 5.7)	0.30%
Ash	0.25%
Fat	0.50%
Fiber	0.50%
pH	6.50

Typical Physical Properties

Color:	White
Bulk Density:	38 – 40 lb/cu.ft.
% thru U.S. #40:	100.0%
% thru U.S. #60:	100.0%
% thru U.S. #100:	>95.0%
% thru U.S. #325:	>60.0%

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 or wheat starch

