

GemStar 2000 Series

MODIFIED WHEAT STARCH

Description (Cross-linked)

Cross-linked starches are recommended for use in food systems that require paste viscosities which are resistant to heat, shear, and low pH conditions. The swelling and subsequent rupturing of starch granules during cooking can be controlled by the introduction of bifunctional agent capable of reacting with hydroxyl groups of 2 different molecules within the same granule.

GemStar 2000 benefits include:

- Cooked paste is more viscosity stable than native starch
- Resistance to viscosity breakdown and loss of texture in acidic media
- Resistance to mechanical shear
- Resistance to viscosity breakdown at high (retort) temperatures
- GMO free carbohydrate

Typical Physical Properties

Color:	white to (off-white)
Granulation:	powder
Moisture:	10-12%
pH:	4.5-6.0
Viscosity:	stable (modified to meet customer specifications)

Packaging and Storage

GemStar 2000 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



MANILDRA
Group USA