

GEMSTAR 2300A

MODIFIED WHEAT STARCH

Description

GemStar 2300A is a highly refined cook-up wheat starch especially suited for applications requiring superior color, paste clarity, and viscosity stability in a modified starch. GemStar 2300A provides high viscosity, freeze-thaw stability, and excellent heat, shear and acid resistance making it suitable for a wide variety of food applications. Benefits include improved dispersion in ground, emulsion, marinade and pumping systems, leading to increased yields, reduced package purging for meats, fish, and analogues.

Typical Chemical Properties

Moisture	11.0%
Protein (N X 5.7)	0.35%
Peak Visc.:	700 bu
Ash	<0.65%
Fat	0.50%
Fiber	0.50%
PH	6.0

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

Pregelatinized Wheat Starch or Food Starch

