

GemStar 3000 Series

MODIFIED WHEAT STARCH

Description (Acetylated)

The introduction of a substituent group on the starch molecule distorts linearity and interrupts intermolecular association. They are recommended for use in food systems that require paste clarity and low temperature stability.

GemStar 3000 benefits include:

- Lower gelatinization temperature
- Improved freeze-thaw stability
- Increased viscosity
- GMO free carbohydrate

Typical Physical Properties

Color:	white to (off-white)
Granulation:	powder
Moisture:	10-12%
pH:	4.5-6.0
Viscosity:	low temperature stable (can be modified in combination with other modifications to meet customer specifications)

Packaging and Storage

GemStar 3000 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
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