

# GemStar® 4200 Modified Wheat Starch

## **Product Description**

**GemStar® 4200 Modified Wheat Starch** is a modified wheat starch characterized by low viscosity and good binding properties and provides excellent crispiness. These properties make **GemStar®4200 Modified Wheat Starch** highly functional in coated food applications where adhesion and crispy textures are highly desired. Applications include batters and breading.

Physical/Chemical Property	<b>Specification</b>	
Moisture, %	12.0 max	
Protein, % (N x 5.7)	0.4 max	
Ash, %	0.5 max	
Particle Size (% through 100 US Std)	99.0 min	

# Microbiological PropertySpecificationAerobic Plate Count, cfu/g10,000 maxMold and Yeast, cfu/g200 maxE. coli, cfu/gNot detected

Salmonella, cfu/g Not detected in 25 g

#### **Packaging**

**GemStar® 4200 Modified Wheat Starch** is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg). Bulk shipment or other packaging options are available.

#### Storage and Shelf-Life

To achieve maximum stability, store **GemStar® 4200 Modified Wheat Starch** in a cool, dry, and sanitary area away from direct source of heat or any source of water. When stored under the above conditions, the shelf-life is two years from the date of manufacture.

# **Ingredient Declaration**

Modified Wheat Starch

### **Country of Origin**

US

**U.S. Corporate Office**: 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052 **Manufacturing Location**: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

Document No.PDS-26	Revision No. 5	Revision Date: 10/30/23	Reviewed On: Oct-2023	Revised By: E.Hickman
Document No.PD3-20	revision ivo. 5	Revision Date. 10/30/23	Reviewed OII. Oct-2023	Revised by, E. Hickillali