



GemStar® RS

Product Description

GemStar® RS is a resistant wheat starch ideal for boosting fiber in bakery applications. This product has low viscosity and a smooth texture, allowing the ease of incorporation into many foods. **GemStar® RS** has general applications in bakery products, tortillas, cookies and other processed foods where added fiber and nutrition are desired.

Physical/Chemical Property

	<u>Specification</u>
Moisture, %	9.0-12.0
Protein, % (N x 5.7)	0.3 max
Ash, %	1.0 max
Total Dietary Fiber, % (AOAC 991.43)	85.0 min (dry basis)

Microbiological Property

	<u>Specification</u>
Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
<i>E. coli</i> , cfu/g	Negative
<i>Salmonella</i> , cfu/g	Negative

Packaging

GemStar® RS 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® RS** 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 one year from the date of manufacture.

Ingredient Declaration

Modified Wheat Starch

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-45	Revision No. 1	Revision Date: 7/23/17	Reviewed On: 5/2/18	Revised By: L.Stockstell
--------------------	----------------	------------------------	---------------------	--------------------------

The information in this product data sheet is believed to be accurate and is offered in good faith for the benefit of the user. The recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.