

CORN STARCH

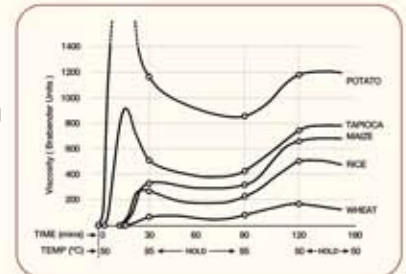


APPLICATIONS

- Food industry: - bakery products and cereals
- salad dressings, soups, sauces, fillings, syrups and gravies
- pudding powders and dairy desserts
- processed meats
- starch sweeteners production
- Animal feed
- Pharmaceutical industry: syrups and cough drops
- Paper, adhesives and textiles industry

SPECIFICATIONS

- Appearance: off-white powder
- Moisture: 14% max
- Protein: 0.5% max
- SO₂: max. 10-80 mg/kg (depends on origin)
- Fat : 0.2% max



PROPERTIES

- Texturising, binding and thickening
- Filler, anti-lumping and dusting aid
- Carbohydrate source

PACKAGING & SHELF LIFE



- 25 kg bags
- FIBC

Minimum of 24 months after date of production, in closed packing. Best before expiration date on packaging.

