

NATIVE WHEAT STARCH

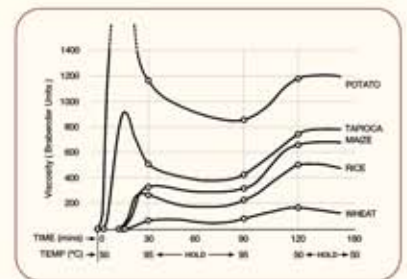


APPLICATIONS

- Food industry:
 - bakery products and cereals
 - noodles, dumplings and cream fillings
 - soups and sauces
 - processed meat and fish
 - dairy products
 - beer
- Paper and textile industry

SPECIFICATIONS

- Appearance: white to off-white powder with neutral taste
- Protein: 0.35% max
- Moisture: 14% max
- Ash: 0.25% max
- pH: 5.0 – 7.5
- SO₂: 20 mg/kg max



PROPERTIES

- Excellent thickener, stabilizer and ingredient carrier
- Provides delicate texture, bland flavour and light colour
- Gelatinises at low cooking temperature

PACKAGING & SHELF LIFE



- 20-25 kg bags
- FIBC

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging.

