

POTATO STARCH

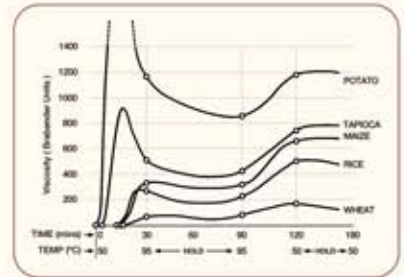


APPLICATIONS

- Food industry: - potato snacks
- soups, noodles and dumplings
- bakery products
- meat coating and breading
- Paper industry
- Adhesives industry
- Pharmaceutical and cosmetic industry

SPECIFICATIONS

- Appearance: white powder
- Viscosity: min. 1350 BU
- Taste & odour: neutral, bland and free from objectionable odours
- Moisture: 20.5% max
- pH: 6.0 – 8.0
- Ash: 0.5% max
- SO₂: 10 mg/kg max



PROPERTIES

- Higher peak viscosity than other starches, hence higher water binding capacity
- Clear solution
- Neutral in odour

PACKAGING & SHELF LIFE



- 25 kg bags
- 50 lbs bags
- FIBC

Minimum of 36 months after date of production, in closed packing. Best before expiration date on packaging.

