

CORN STARCH POWDER



BRIEF

Maize starch also known as corn starch or flour is a fundamental ingredient in most of the packaged food and industrial products; it is extracted from the corn kernel and has a distinctive appearance and feed.



APPLICATIONS:

- Food Preparations
- Paper Industries
- Building Materials
- Confectionery / Bakery
- Miscellaneous Industrial Applications
- Textile Industries
- Corrugation Industries
- Ice Cream & Dairy Products
- Animal & Pet-Food Processing
- Pharmaceutical Industries
- Adhesive / Bonding Purpose
- Leather Processing
- Chemical Industries



PHYSICAL AND CHEMICAL PROPERTIES

Trademark Name	CORN STARCH POWDER
Appearance	Fine White Powder, Odorless, Free from Adulterants & Fermented Smell
Moisture	13% Max.
Viscosity of 2% paste at 75°C in Brookfield Viscometer	32.0 - 36.0
pH (10% Aqueous Solution)	4 to 7
Protein	0.6 % Max. on DB
Total Ash	0.4% Max. on DB
Sulphur Dioxide	300 ppm Max
Acidity for 5gm using NaOH	1.00 ml.
Starch	85.0% Min. on DB
Soluble	0.3 - 0.5%
Solubility	Practically Insoluble in Water
Mesh Size-pass through 85 Mesh	98%

*The specifications can be customized as per customer's requirement.



PACKAGING

25Kg PP Bags/Paper Bags, 50Kg PP Bags, 500/850/1000Kg HDPE Bags



STORAGE:

To be stored on above ground on clean, dry and dust free warehouse, Maintain ambient temperature, Keep away from water, direct sunlight and flames.



SHELF LIFE

2 Years from the date of manufacturing in closed packing.