

## Makendi Potato Starch

### DESCRIPTION:

Starch is a carbohydrate consisting of a large number of glucose units joined together by glycoside bonds. This polysaccharide is produced by all green plants as an energy store. It is the most important carbohydrate in the human diet. Starch occurs in nature in many ways. It is contained in such staple foods as potatoes, wheat, maize (corn), rice, and cassava. Potato Starch is one starch derived from potatoes in the process of mechanical separation of starch grains from other parts of potato, washing out, purification, drying and sieving. This starch is intended both to food and technical applications.

**PACKING:** Net 25 KG valve paper bag.

### SPECIFICATIONS:

Parameter	Specifications
Odour	Typical of potato starch, free from foreign odour
Taste	Typical of potato starch, free from foreign taste
Colour	Pure white, no darker than standard I
Colour in CIE, L system	Not less than 93
Moisture	Not more than 20%
pH	5,5-7,5
GMO	The product is not genetically modified, and has not been produced from genetically modified raw materials
Allergens	Product is free from allergens
Pesticides	There is no residue of the tested active substances of plant protection higher than acceptable

### APPLICATIONS:

- Potato starch mixed with cold water gives a suspension – does not dissolve in it. However, when heated to a predetermined temperature forms pastes with a very

- high viscosity and high transparency. Natural starch is widely used as a thickener, binder, anticaking and improving texture agent.
- It is used in the food, chemical, paper and textile industries, to starch of clothes in households, for baking cakes, to thicken soups and sauces, desserts, puddings and fruit jellies etc., as well as for technical purposes in various industries. It also can be used as a natural talc and bath additive for allergy sufferers and component powders for children.