

CORN STARCH

FOOD GRADE



Corn Starch is a versatile food ingredient widely used in managing texture, controlling moisture and stabilizing most of the packaged foods, bakery items and industrial products. It appears as a white fine powder with neutral odour and taste.

Corn Starch from HL Agro is processed from the Non-GMO corns to maintain the highest standards of purity and functionality and deliver a consistent quality. The product is free from rancidity, adulterants and pest infestation.

APPEARANCE:

Fine Powder

ODOR:

Bland

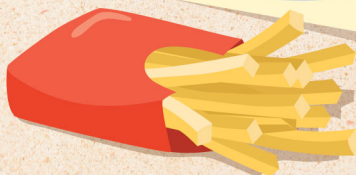
COLOR:

White to Slightly
Yellowish

FUNCTION:

Thickener, Binder,
Viscosity Modifier

LEADING CLAIMS:



TECHNICAL ASPECTS

(HLAP's GUARANTEE)

- Moisture – $\leq 11\%$
- Viscosity – ≥ 30 sec on Red Wood Viscometer
- Sulphated ash – NMT 0.5%
- Free acidity for 100gm – NMT 40ml
- Sieve retention
 - Grade I - 1.0% max on 200 mesh
 - Grade II - 1.0% max on 150 mesh
- White to slightly yellowish powder
- Protein DS – 0.60%
- 4-7pH for 10% solution
- SO₂ – ≤ 100 ppm
- Extractable matter – 0.25 on DB
- Iron – 40 ppm

APPLICATIONS

- Key ingredient for making custard powder.
- Thickens soups, gravies & sauces.
- Imparts texture and tenderness to cakes and puddings.
- Gelling agent and flour adjuster for biscuits and bakery mixes.
- Widely used as a coating for fried foods.
- Emulsification.
- Stabilizes cold processed salad dressings & dips.
- Starting raw material for production of Glucose, Maltose, Maltodextrin, Sorbitol etc.



PACKAGING

50/25kg PP/Paper bags with moisture proof HMLDPE inner liner.



STORAGE

Store indoors in dry, ambient conditions, away from damp surfaces and direct sunlight.



SHELF LIFE

24 months from the date of manufacture, if stored correctly.

Address: 7/105-C (2), Block B, Swaroop Nagar, Kanpur - 208002, Uttar Pradesh.

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