



Atulya®

# 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 Atulya is processed from the Non-GMO corns to maintain the highest standards of purity and functionality and deliver a consistent quality. The product is processed from high quality Non GMO Corns.

**APPEARANCE:**

Fine Powder

**ODOR:**

Bland

**COLOR:**

White to Slightly  
Yellowish

**FUNCTION:**

Thickener, Binder,  
Viscosity Modifier

**LEADING CLAIMS:**



# TECHNICAL ASPECTS

(HLAP's GUARANTEE)

- Moisture –  $\leq 12\%$
- Viscosity –  $\geq 30$  sec on Red Wood Viscometer
- Sulphated ash – NMT 0.5%
- Free acidity for 100gm – NMT 40ml
- Sieve retention is 2% Max on 200 mesh
- White to slightly yellowish powder
- Protein DS – 0.60%
- 4-7pH for 0.5% solution
- SO<sub>2</sub> –  $\leq 100$  ppm
- Extractable matter – 0.25 on DB
- Iron – 70 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

1kg premium food-grade packaging & 25kg BOPP master bag.



## 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.

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