

POTATO STARCH

DESCRIPTION

Potato starch is made from tubers of Potato. It is a white to off white free flowing powder that can be used as a Thickener, Binder and Stabilizer in Soup, Canned foods, Noodles and Cake Industries. Potato starch a **Gluten-Free, Plant based and Vegan product.**

SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	WHITE TO OFF WHITE COLOUR FINE FREE FLOWING POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	INSOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 10% (aqu. Soln)	5 TO 7.5	IS 4706(PART 2)
4	VISCOSITY OF 3% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:2, RPM :100, Temp: 80° C)	800-1200 cPs	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 20%	IS 4706(PART 2)
6	BULK DENSITY (gms/ ml)	0.8 TO 1	ASF/QP/QA/06/08
7	SIEVE RETENTION (100 MESH)	MAX 0.5%	BS 410 1986
8	ASH CONTENT (w/w)	Max 0.5%	IS 4706(PART 2)

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MICROBIOLOGICAL PARAMETERS

S.No	TEST PARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Total Plate Count	Cfu/g	Not more than 40000	IS 5402
2	Yeast & Mould	Cfu/g	Not more than 100	IS 5403
3	<i>E coli</i>	Present/Absent/g	Absent	IS 5887:PART 1
4	Salmonella	Present/Absent/25	Absent	IS 5887:PART 3
5	Coliform	Cfu/g	Absent	IS:5402
6	<i>Staphylococcus aureus</i>	Present/Absent/25	Absent	IS 5887:PART 2
7	<i>Listeria monocytogenes</i>	Present/Absent/25	Absent	IS 14988:PART 1

MINERALS AND HEAVY METALS PARAMETERS

S.No	TEST PARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Arsenic	Mg/kg	Not more than 1.1	FSSAI MANUAL 2016
2	Lead	Mg/kg	Not more than 2.5	FSSAI MANUAL 2016
3	Cadmium	Mg/kg	Not more than 1	FSSAI MANUAL 2016
4	Mercury	Mg/kg	Not more than 0.25	FSSAI MANUAL 2016
5	Copper	Mg/kg	Not more than 30	FSSAI MANUAL 2016
6	Tin	Mg/kg	Not more than 250	FSSAI MANUAL 2016
7	Zinc	Mg/kg	Not more than 50	FSSAI MANUAL 2016

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APPLICATIONS

In Baking industry:

Potato starch can be used as a replacement for egg to retain moisture in baked goods such as cakes and keep them fresh and improve their appearance. It can also be used to reduce the fat and calories in the products.

In snack Industries:

It can be used to enhance the fiber and reduce calories in snacks. Potato starch helps in Enhancing snack texture for excellent expansion and crispiness.

In Instant foods:

Potato starch is an excellent go to ingredient for creating noodles with elastic texture and quick hydration. It is used as a thickener in Canned foods, juices and Soups to increase thickness, stability and to fill viscosity.

In Meat industry:

Potato starch can be used as a Replacement for phosphates, retaining juiciness and firm textures in meats, and replacing fats in ground meats. It also has a good water and fat binding capacity and improves the texture of meat products.

In Cheese Industry:

Potato starch acts as an Anti caking agent that can be used for preventing lump formation during storage of shredded Mozzarella cheese and to improve its storage stability.

For added advantages:

Potato starch can be used as an alternative for Gelatin to reduce the total cost and to obtain Kosher and Halal Certifications. It can be used in all products that is to be claimed as Gluten- Free, Grain-Free and Vegan Products.

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FEATURES AND BENEFITS

It is highly bio-degradable and causes no harm to the Environment.

Potato starch is a White powder that adds no color to application and blends well with other ingredients. It has a bland taste and so will not mask flavors or aromas.

Potato starch contains no fat, protein, fiber, vitamins, or other minerals.

STORAGE

Exhibits excellent stability when stored under cool and dry ventilated place. Avoid direct sun light.

BEST BEFORE DATE

Twenty four months from the date of manufacturing.

PACKING

Available in 25/50 Kgs net weight paper bags with moisture proof liner inside.

ADDITIONAL INFORMATION

FSSAI Certification	Yes
ISO 9001:2015 Certification standard from SGS	Yes
ISO 22000:2018 Certification standard from SGS	Yes
BRC Global Standard for Food Safety Certification from SGS	Yes
Kosher Certification by Kosher Check ,British Columbia, Canada	Yes
Halal Certificate	Yes
ZED Certificate	Yes
Preservative	NOT PRESENT/ NOT USED IN PRODUCT

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Technical Data sheet

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