



MAIZE STARCH – ANGEL

PRODUCT IDENTIFICATION:

Off White color free flowing powder, free from rancidity and foreign matter.

PRODUCT SPECIFICATION:

S.NO	PARAMETERS	SPECIFICATIONS
1.	pH, 10 % solution ,w/v	5 to 7
2.	Viscosity of 3% solution in Brookfield viscometer @ 80°C Spindle No.2, RPM:100	80 to 120 cPs
3.	Moisture content, % w/w	13 %
4.	Ash content,% w/w	Max 0.50%

APPLICATION:

Maize starch acts as gelling agents in confectionery applications. This gelling starch can also be used to partially replace/complement gelatin in gummy-type candies where a softer, less chewy/ less elastic texture is desired. It is usually included as an anti-caking agent in powdered sugar (10X or confectioner's sugar).

PACKING:

Packing	Bags/ Pallet (Nos)	Pallets / 20ft (Nos)	Stuffing Capacity / 20ft in MT
50 Kgs 3-Ply Paper bag, Pallatized, Shrink Wrapped & Strapped.	14	20	15.00
25 Kgs 3-Ply Paper bag, Pallatized, Shrink Wrapped & Strapped.	30	20	15.00
850 Kgs Jumbo bag, Pallatized, Shrink Wrapped & Strapped.	2	10	17.00
25 Kgs (or) 50 Kgs PP/HDPE Bags-Non Pallatized	NIL	NIL	18.00

For more information, samples or assistance, please contact our Technical Center or our Sales Department at +91-424-2272728.

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