



CORN STARCH

Primo

SPECIFICATION

Description & Color	Fine White to Pale Yellow powder
Solubility	insoluble in cold water & alcohols
Moisture content	%12 -14 %
Total Protein %	≤ 0.4 %
Soluble Protein %	≤ 0.025 %
Oil %	≤ 0.1 %
PH of 10 % solution	5 - 7
Total Ash %	0.20 -0.30 %
Sulphated Ash	≤ 0.2 %
Fibers %	≤ 0.5
Starch content	≥ 99.45%
viscosity	≥ 420.0 Cp
Acidity degree	≤ 3.0
Fine	≥ 99.59 on 200 mesh (75 micron)
Purity	Clear
Gel Temperature	60 (±5) C°
Insoluble Ash in Acid %	≤ 0.1
SPORE - FORMING BACTERIA	
- aerobic & thermophilis	- forms acids & no gas
- anaerobic & thermophiles'	- sulphite - reducing
MICRO BIOLOGICAL ANALYSIS	
Total Count	≤ 300 Cfug
Moulds & east	≤ 150 Cfug
E.COLI(Cfu /g)	
SALMNEILA TOTAL COLIFORMS	absent

INDUSTRIAL APPLICATIONS



Paper Industry

A large quantity of starch is consumed as a surface-sizing agent, as a binder, as a paper coating agent to increase the paper strength etc.

Food Industry

Corn Starch plays a vital role in food industry due to its characteristic such as viscosity & opaque paste, used in baking industry, and provides strength to ice cream cones.



Textile Industry

Corn Starch is used in textile industry to provide stiffness & to add weight to cloths. Starch is also used in conjunction with thermoplastic or thermosetting resins to obtain a permanent finish.



Pharmaceutical Industry

Starch is used in Pharmaceutical Industry as a dusting media for various type of coating as well as binder & amp; filler for capsules & tables.



Packing

Corn starch is available in : Plastic - paper bags - net weight 25 kg
Export : 1 FCL 20 ' DC/24 M.Ton Shelf Life : 24 Months