



## Makendi Corn Starch (Native & Modified)

### DESCRIPTION:

Starch is a carbohydrate consisting of a large number of glucose units joined together by glycoside bonds. This polysaccharide is produced by all green plants as an energy store. It is the most important carbohydrate in the human diet. Starch occurs in nature in many ways. It is contained in such staple foods as potatoes, wheat, maize (corn), rice, and cassava. Corn Starch (also known as maize starch) is one starch derived from corn, and it is ground from the white endosperm at the heart of a kernel of corn.

**PACKING:** Net 25 KG Paper or PP Bags.

### SPECIFICATIONS:

| Parameter                              | Specifications            |
|--|---------------------------|
| Color                                  | White to slight yellowish |
| Moisture % (max)                       | 14%                       |
| Ash % (max)                            | 0.25%                     |
| Protein % (max)                        | 0.6%                      |
| Solubles % (max)                       | 0.5%                      |
| Ether extract % (max)                  | 0.25%                     |
| Acidity (5 gm in 100 ml alcohol) (max) | 1 ml of 0.1 N NaOH        |
| pH of 10% solution                     | 4.5 to 7.0                |
| Iron ppm (max)                         | 40 ppm                    |
| Fluorescence                           | Absent                    |
| Oxidizing substance                    | As per test               |
| Microbial Limits                       |                           |
| Total viable counts per gram (max)     | 5000 (max)                |



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|                             |           |
|-----------------------------|-----------|
| Total fungal count per gram | 200 (max) |
| E.Coli per gram             | Absent    |
| Salmonella per gram         | Absent    |

**APPLICATIONS:**

- In Food Industry: Forms viscous dispersion when heated or in alkaline medium, forms irreversible gel upon quick cooling, good thickening properties, takes relatively less time to hydrate and develop viscosity, forms opaque and short textured paste, and is a texturizing agent. Applications: Turkish delights, bakery industry, canned and powdered soups, sauces, desserts, gravies, custard, ice-cream cones, pie fillings, puddings, salad dressings.
- In Textile Industry: Sizing of all variety of cotton and cotton blended fabrics like shirting, bottom weights, denim, terry towel, sheeting, and home furnishing. Finishing: Stiffness, smoothness, provides body. Calendering, Desizing, Biopolishing.
- In Paper Industry: Modified starches are used in the manufacturing of kraft, writing and printing, newsprint, tissue and specialty high end papers. The Products are also used in the manufacturing of duplex board, paper sacks, corrugation and paper tubes and cones. Paper applications can be summarized as enzymatic refining aid, COD reductive, wet end and surface sizing, coating, corrugating, pasting.
- Also in Pharmaceuticals, Chemical Industry, Oil Well Drilling Industry and Adhesive Industry.