

Organic Cornstarch Powder



What is organic cornstarch powder?

Organic Cornstarch Powder (also known as *organic maize starch* or *corn flour*) is a refined carbohydrate derived from certified organic non-GMO corn kernels (*Zea mays*). Produced through a water-based extraction process, this gluten-free powder delivers high purity ($\geq 99\%$ starch), neutral taste, and superior thickening properties for diverse industries.



Key Highlights

1. Functional Excellence:

1. **High Purity:** $\geq 99\%$ starch content (amylose:amylopectin $\approx 25:75$) for consistent performance.
2. **Neutral Flavor & Clarity:** Forms translucent gels, ideal for sauces and dairy alternatives.
3. **Rapid Thickening:** Activates at $65\text{--}85^{\circ}\text{C}$ ($149\text{--}185^{\circ}\text{F}$), perfect for instant applications.

2. Clean & Ethical:

1. Non-GMO, gluten-free, vegan, and free from major allergens (soy/nut-free).
2. Sustainably sourced from USDA/EU-certified organic farms.

3. Certifications: USDA Organic, EU Organic 834/2007, Kosher, Halal, ISO 22000.

Specifications

Parameter	Details
Source	Organic corn kernels (Zea mays)
Processing	Wet milling, centrifugation, drying
Starch Content	$\geq 99\%$ (dry basis)
Protein	$\leq 0.3\%$ (Kjeldahl method)
Moisture	$\leq 12\%$
Ash	$\leq 0.1\%$

Parameter	Details
pH	4.5-6.5 (10% solution)
Viscosity	600-1,200 mPa·s (5% solution, 25°C)
Particle Size	80-120 mesh (adjustable to 200 mesh)
Packaging	25kg kraft bags or 1kg retail packs
Shelf Life	24 months

Synonyms Highlighted:

- **Organic Maize Starch** (common in EU markets)
- **Corn Flour** (regional terminology, e.g., UK/India)
- **Corn Starch Powder** (industrial applications)
- **Organic Zea Mays Starch** (pharmaceutical use)

Applications

• Food Industry:

- Thickener for soups, sauces, and gluten-free baked goods.
- Anti-caking agent in powdered mixes and dairy alternatives.

• Pharmaceuticals:

- Binder/disintegrant in tablets; dusting powder for surgical gloves.

• Cosmetics:

- Absorbent in dry shampoos and texture enhancer in face powders.

• Industrial:

- Adhesive formulations and biodegradable packaging.

Certifications & Quality Assurance

- **Organic:** USDA, EU 834/2007, Canada Organic.
- **Purity:** Heavy metals (Pb <0.1ppm, As <0.05ppm), pesticide-free.

- **Microbial:** Total plate count <10,000 CFU/g; no pathogens detected.

Why Choose Us?

1. **Farm-to-Powder Traceability:** Partnered with organic corn growers.
2. **Technical Support:** Free solubility and viscosity testing for your formulations.
3. **Sustainability:** Water recycling in processing; carbon-neutral shipping options.

FAQs

Q: Is organic cornstarch the same as corn flour?

A: In the U.S., *cornstarch* refers to pure starch, while *corn flour* is finely ground whole corn. In the UK, "corn flour" often means starch.

Q: Can it replace tapioca starch?

A: Yes, but cornstarch thickens more opaquely and breaks down at higher temperatures.

Q: Is it safe for celiac disease?

A: Yes – gluten-free and produced in a dedicated facility.

Q: How to prevent clumping?

A: Mix with cold liquid before heating or use anti-caking agents (e.g., 1% rice starch).

Packing

