

Organic Mung Bean Starch Powder



What is Organic Mung Bean Starch Powder?

Organic Mung Bean Starch Powder is extracted from certified organic mung beans (*Vigna radiata*) through traditional water-sedimentation. With **≥98% starch purity**, this gluten-free powder offers superior gelling, clarity, and texture enhancement for food, cosmetics, and industrial applications.

Key Highlights

1. Functional Excellence:

1. **High Transparency:** Forms crystal-clear gels ideal for Asian desserts and vegan jellies.
2. **Freeze-Thaw Stability:** Maintains texture in frozen foods and plant-based dairy.

2. Clean & Ethical:

1. USDA/EU Organic, non-GMO, gluten-free, and allergen-free (no soy, nuts, dairy).
2. Sustainably sourced from regenerative farms.

3. Industrial Versatility:

1. Biodegradable adhesive for eco-friendly packaging.
2. Mattifying agent in natural cosmetics.

Specifications

Parameter	Details
Source	Organic mung beans (<i>Vigna radiata</i>)
Extraction Method	Wet milling, sedimentation, drying
Starch Content	≥98% (dry basis)
Moisture	≤14%
Ash Content	≤0.2%
Particle Size	80-120 mesh (ultra-fine)
Gel Strength	≥500g/cm ² (1% gel, Bloom method)
Viscosity (5% sol.)	1,000-1,500 cP (Brookfield, 25°C)
pH (10% solution)	6.0-7.5
Shelf Life	24 months (cool, dry storage)

Applications

• Food Industry:

- **Noodles & Dumplings:** Creates chewy textures in glass noodles and gluten-free wrappers.
- **Confectionery:** Stabilizer for mochi, fruit jellies, and vegan marshmallows.
- **Sauces:** Thickens gravies and dairy-free custards without cloudiness.

- **Cosmetics:**

- Oil-absorbing agent in face powders and dry shampoos.

- **Pharmaceuticals:**

- Binder for tablets and disintegrant in capsules.

- **Industrial:**

- Biodegradable adhesive for paper packaging.

Certifications & Quality Assurance

- **Organic:** USDA, EU 834/2007, JAS.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Purity:** Heavy metals (Pb <0.1ppm, As <0.05ppm), pesticide-free.
- **Microbial Safety:** Total plate count <5,000 CFU/g; *Salmonella* absent.

Why Choose Us?

1. **Vertical Integration:** Partnered with organic mung bean farms for traceability.
2. **Customization:**
 1. Pre-gelatinized starch for instant solubility.
 2. Blends with pea starch for enhanced functionality.
3. **Sustainability:** Zero-waste processing; recyclable/biodegradable packaging.
4. **Technical Support:** Free application testing (gel strength, viscosity).

FAQs

Q: How does it compare to cornstarch?

A: Higher gel strength, clearer texture, and better freeze-thaw stability.

Q: Is it suitable for keto diets?

A: Yes! Contains resistant starch (low digestible carbs) for gut health.

Q: Can it replace tapioca starch?

A: Yes – use 1:1 in recipes but reduce water slightly due to higher absorbency.

Q: MOQ for bulk orders?

A: 500kg for production batches; 25kg trial orders available.

Packing

