

Organic Potato Starch Powder



What is Organic Potato Starch Powder?

Organic Potato Starch Powder is a pure, finely processed starch extracted from certified organic potatoes (*Solanum tuberosum*). Produced through a water-based, chemical-free method, it retains natural viscosity and cold-water solubility, making it a versatile ingredient for gluten-free, vegan, and allergen-sensitive applications.



Key Highlights

1. Functional Superiority:

1. **High Purity:** $\geq 99\%$ starch content (amylose/amylopectin ratio 1:4).
2. **Neutral Taste & Clarity:** No odor; forms transparent gels in solutions.
3. **Thermal Stability:** Withstands freeze-thaw cycles without syneresis.

2. Clean & Ethical:

1. Non-GMO, gluten-free, vegan, and allergen-free (no corn, wheat, or soy).
2. Sustainably sourced from EU/USDA-certified organic farms.

3. Certifications: USDA Organic, EU Organic, Kosher, Halal, ISO 9001.

Specifications

Parameter	Details
Source	Organic potatoes (<i>Solanum tuberosum</i>)
Processing	Water extraction, drum drying
Starch Content	$\geq 99\%$ (dry basis)
Protein	$\leq 0.5\%$ (Kjeldahl method)
Moisture	$\leq 18\%$
Ash	$\leq 0.3\%$

Parameter	Details
pH	5.0-7.0 (10% solution)
Particle Size	80-120 mesh (adjustable to 200 mesh)
Viscosity	1,500-2,500 mPa·s (5% solution, 25°C)
Packaging	25kg kraft bags or 1kg retail packs
Shelf Life	24 months

We Also Supply:

- **Pregelatinized Potato Starch:** Instant solubility for cold applications.
- **Custom Blends:** Mixed with tapioca or arrowroot starch for texture optimization.
- **Pharma Grade:** USP-compliant for tablet binding and disintegrant use.

Applications

- **Food Industry:**
 - Thickener for soups, sauces, gluten-free baked goods, and dairy alternatives.
 - Binder in vegan meat analogs and plant-based cheeses.
- **Pharmaceuticals:**
 - Excipient in tablets, capsules, and topical creams.
- **Cosmetics:**
 - Texture enhancer in powders and dry shampoos.
- **Industrial:**
 - Biodegradable packaging and adhesive formulations.

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?

Technical Support: Free sample testing for compatibility and performance.

Supply Chain Control: Partnered with organic potato growers.

Customization: Adjust particle size, viscosity, and pregelatinization.

Sustainability: Zero-waste processing (potato peels repurposed as animal feed).

FAQs

Q: How does potato starch differ from corn starch?

A: Potato starch tolerates higher temperatures, creates a clearer gel, and is grain-free. Corn starch may impart a slight chalkiness.

Q: Can I use potato starch for frying?

A: Yes! It creates a crispy coating for fried foods and resists oil absorption.

Q: Is organic potato starch keto-friendly?

A: Yes, in moderation. It contains 20g carbs per 100g but has a lower glycemic impact than flour.

Q: Does it work in cold recipes?

A: No—potato starch requires heat ($\geq 60^{\circ}\text{C}$) to activate thickening. Use arrowroot for cold applications.

Q: Is potato starch safe for nut allergies?

A: Absolutely! It's naturally free from nuts and processed in allergen-free facilities.

Packing

