

Organic Potato Starch Powder



What is Organic Potato Starch Powder?

Organic Potato Starch Powder is a high-performance carbohydrate extracted from 100% organic-certified potatoes (*Solanum tuberosum*). Known for its exceptionally large granule size and low gelatinization temperature, it offers the highest peak viscosity of all common starches. As a naturally gluten-free and neutral-tasting ingredient, it is the preferred choice for manufacturers seeking a clean-label stabilizer that provides unmatched transparency, binding power, and moisture retention.

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Why is Organic Potato Starch the preferred choice for premium textures?

Our **Organic Potato Starch** delivers functional benefits that other starches cannot match. Because potato starch granules are larger than those of corn or wheat, they swell more significantly, creating a thicker, more “long” (viscous) texture with less material. It provides an almost glass-like clarity in sauces and fruit fillings, making it ideal for high-end organic products. Furthermore, its minimal protein and fat content ensure a completely neutral flavor, allowing the authentic taste of your primary ingredients to shine through without any “starchy” interference.

What technical specifications define our high-purity grade?

We maintain strict quality control to ensure low ash content and high viscosity, guaranteeing consistent performance in demanding industrial applications.

Attribute	Specification Details
Common Names	Organic Potato Flour (Starch), Farina, Potato Gum
Source	100% Organic Non-GMO Potatoes
Appearance	Bright white, ultra-fine powder
Starch Content	≥ 98%

Attribute	Specification Details
Moisture Content	≤ 18% (Standard for potato starch)
pH Level	5.0 - 8.0
Gelatinization Temp	58°C - 65°C (136°F - 149°F)
Ash Content	≤ 0.3%
Dietary Suitability	Vegan, Gluten-Free, Non-GMO, Organic Certified, Kosher

Which demanding applications benefit most from Potato Starch?

The unique binding and gelling properties of **Organic Potato Starch** make it indispensable for:

- **Meat and Plant-Based Proteins:** Acts as a superior binder for hams, sausages, and vegan burgers, retaining moisture during cooking to ensure a succulent “bite.”
- **Gluten-Free Baking:** Improves the crumb structure and provides necessary moisture to GF breads, cakes, and muffins, preventing the dryness often associated with alternative flours.
- **Soups and Translucent Sauces:** Creates a glossy, clear finish in gravies and fruit glazes where a “cloudy” appearance is undesirable.
- **Extruded Snacks:** Provides a crisp, light texture and excellent expansion in puffed snacks and crackers.
- **Cheese Products:** Functions as a highly effective anti-caking agent for shredded cheese, maintaining a clean label.

How does it behave in different processing environments?

Potato starch is powerful but sensitive; understanding its “personality” is vital for R&D success:

Superior Binding: It has a higher ionic content than other starches, which increases its binding strength in protein-heavy formulations like processed meats.

Low Temperature Activation: It thickens at lower temperatures (~60°C) than cornstarch, allowing you to save energy and protect heat-sensitive ingredients.

Shear Sensitivity: Because the granules swell so much, they can be fragile. Avoid prolonged high-shear mixing once the starch has thickened, or the viscosity may drop.

The “Long” Texture: Potato starch creates a more “elastic” or “stretchy” texture compared to the “short” or “creamy” texture of cornstarch.

FAQs

Q: Can I use less Potato Starch compared to Cornstarch?

A: Yes. In many formulations, you can achieve the same thickness using **20% to 30% less** Organic Potato Starch due to its higher peak viscosity, which may offer significant cost-in-use benefits.

Q: Is it suitable for high-acid environments?

A: Potato starch is more sensitive to acid than modified starches. If your pH is very low (below 4.0), we recommend adding the starch slurry at the end of the heating process to minimize the breakdown of the starch chains.

Q: How does it help with “Clean Label” initiatives?

A: Many brands use Organic Potato Starch as a direct replacement for chemically modified starches. It provides excellent stability and binding power naturally, allowing for a “Potato Starch” declaration rather than “Modified Food Starch.”

Q: Does it affect the color of the final product?

A: Not at all. It is one of the whitest starches available and creates a crystal-clear gel, making it the best choice for vibrant fruit fillings or light-colored sauces.

Packing



For more information, please visit our website:

<https://www.organic-way.com/products/organic-potato-starch/>