

Organic Waxy Corn Starch Powder



What's organic waxy corn starch powder?

Organic Waxy Corn Starch Powder is a naturally derived, gluten-free starch obtained from organic waxy corn. It is characterized by its high amylopectin content, making it an excellent thickening and stabilizing agent for a wide range of applications. With its neutral taste, smooth texture, and superior binding properties, this versatile ingredient is widely used in food, beverages, pharmaceuticals, and industrial applications.

Production Process:

- **Raw Material Selection:** High-quality organic waxy corn is sourced and inspected for purity and compliance with organic standards.

- **Cleaning and Milling:** The corn kernels are cleaned and milled to separate the starch from other components like fiber and protein.
- **Extraction:** The starch is extracted using water and mechanical methods, ensuring no chemical solvents are used.
- **Purification:** The extracted starch undergoes filtration and washing to remove impurities.
- **Drying and Milling:** The purified starch is dried and milled into a fine, uniform powder.
- **Packaging:** The product is packaged in food-grade, eco-friendly materials to maintain freshness and quality.

Key Features:

- **High Amylopectin Content:** Ensures excellent thickening and stabilizing properties.
- **Gluten-Free:** Safe for individuals with gluten sensitivities or celiac disease.
- **Neutral Flavor:** Does not alter the taste of recipes or formulations.
- **Certified Organic:** Free from synthetic additives, pesticides, and GMOs.
- **Versatile Application:** Suitable for food, beverages, and industrial uses.
- **Non-GMO:** Derived from organic, non-genetically modified waxy corn.

Specification

Product name	Organic waxy corn starch powder		
	High Grade	Grade 1	Grade 2
Appearance	white or pale yellow shade powder, glossy		
Odor	the special odor of corn starch, no unusual smell		
Moisture(%)max.	14.0		
Acidity(°T)(dry basis)max.	1.50	1.80	2.00
Ash(dry basis)%, max.	0.10	0.15	0.18

Protein(dry basis) %, max.	0.35	0.45	0.60
Spot pcs/cm2(dry basis) max.	0.4	0.7	1.0
Fineness %, min..	99.5	99.0	98.5
Fat(dry basis) %, max.	0.10	0.15	0.20
Whiteness %, min.	88.0	87.0	85.0

Applications:

- **Food and Beverages:**

- Thickener for soups, sauces, and gravies.
- Stabilizer for dairy products like yogurt, custards, and puddings.
- Binder for baked goods, noodles, and confectioneries.

- **Pharmaceuticals:**

- Used as an excipient in tablets and capsules for binding and disintegration.

- **Industrial Applications:**

- Functional ingredient in biodegradable packaging and paper products.
- Adhesive component in textile and paper manufacturing.

- **Gluten-Free Products:**

- Ideal for gluten-free recipes such as breads, cakes, and snacks.

Why Choose Our Organic Waxy Corn Starch Powder?

- **High Purity and Quality:** Meticulously processed to meet the highest quality and safety standards.
- **Certified Organic:** Free from chemical additives, pesticides, and GMOs, ensuring safe and natural consumption.

- **Exceptional Functionality:** High amylopectin content provides superior thickening, stabilizing, and binding properties.
- **Wide Range of Applications:** Suitable for food, pharmaceutical, and industrial uses.
- **Eco-Friendly Production:** Sourced and manufactured using sustainable and environmentally friendly methods.

Packing



Want to learn more about this product or have any questions?

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