



NATIVE MAIZE STARCH

Native maize starch is a natural carbohydrate obtained from corn (maize). Also known as corn starch or corn flour, it is extracted from the maize kernel and has a distinctive appearance and feel. It appears as a fine white powder and is widely used in food, pharmaceutical, textile, and industrial applications because of its excellent thickening, binding, and stabilizing properties.

Applications:

- ❖ Thickener
- ❖ Binding & Sizing
- ❖ Custard powder
- ❖ Processed meat
- ❖ Soup, Sauces & Gravies

Functional properties:

- ❖ Thickening Agent
- ❖ Enhance Texture, Mouthfeel and Tenderness
- ❖ Act as moisture retainer
- ❖ Filler agent

Packing and Storage:

- ❖ 25Kg & 50kg Paper/HDPE Bags & Its equivalent
- ❖ FIBC bags for Bulk Packing
- ❖ Keep bags away from water, humidity & high temperature to avoid moisture absorption.

