



PRE-GELATINIZED STARCH

Pregelatinized Starch is a cold-water swelling starch and has a moderate solubility and viscosity. It has been chemically or mechanically processed to rupture all or part of the granules in the presence of water and subsequently dried and modified to render them compressible and flowable in character. Unlike native starch, it can swell and dissolve in cold water without additional heating

Applications:

- Briquetting
- Mosquito Coils
- Iron Ore Briquetting
- Adhesives

Functional properties:

- Disperses and thickens without heating due to its solubility nature
- Provide Strong cohesion
- Ideal for smooth and stable films/coatings
- Maintains moisture and improves consistency

Packing and storage:

- 25kg/50kg Paper/HDPE Bags
- Should be stored in a cool dry place, away from strong light and high temperature. When stored under proper conditions.

