



ESTERIFIED STARCH

Esterified starch is a type of **modified starch** produced by reacting starch with ester-forming chemicals such as acetate or phosphate compounds. This modification improves the starch's stability, texture, and resistance to heat, acid, and shear during processing. It has high viscosity, which does not change with temperatures like native starches & give you better coating & binding to the yarn

Applications:

- ❖ Ideal for sizing.
- ❖ Ideal for cloth with fine count and Dense construction
- ❖ Used as coating and strengthening agent

Functional properties:

- ❖ Highly stable & low viscosity resulting in uniform sizing
- ❖ Better water retention
- ❖ Reduce retrogradation
- ❖ No lump Formation

Packing and storage:

- ❖ 25kg/50kg Paper/HDPE Bags & It's Equivalent
- ❖ Keep Product away from water, humidity and high temperature to avoid moisture absorption.

