Potato Starch

Applications

Food industry
- Potato snacks
- Soups, noodles and dumplings
- Bakery products
- Meat coating and breading

Paper industry

Adhesives industry

Cosmetic industry

Properties

- Higher peak viscosity than other starches, hence higher water binding capacity
- Clear solution
- Neutral in odour

Specifications

Appearance
White powder

pH
6.0-8.0

Viscosity
min. 1350 BU

Ash
0.5% max

Taste & odour
Neutral, bland and free from objectionable odours

SO₂
10mg/kg max

Moisture
20.5% max

Packaging & Shelf life

- 25 kg bags
- 50 lbs bags
- FIBC

Minimum of 36 months after date of production, in closed packing. Best before expiration date on packaging.
Meelunie was founded in The Netherlands in 1867. Since then we have become a key global supplier in starches, sweeteners and proteins in more than 90 countries. Our brands are internationally recognised as a standard of excellence and reliability. With supply and distribution networks around the world, we are “Your eye on the market”.

Our products

**Starches**
- Potato
- Tapioca
- Wheat
- Corn
- Pea

**Sweeteners**
- Glucose Syrup
- High Maltose Syrup
- Maltodextrin
- Dextrose
- Sorbitol

**Proteins**
- Potato
- Wheat
- Corn
- Soy
- Pea
- Sunflower
- Rapeseed

**Other ingredients**
- Potato Flakes
- Potato Granules
- Potato Blends
- Sweet potato meal
- Sugar beet pulp

The information contained in this leaflet is subject to change without notice and it should not be construed as any type of legal obligation.

Contact
Meelunie B.V. - Viñoly Tower, 18th floor, Claude Debussylaan 40, 1082 MD Amsterdam
P.O. Box 10102, 1001 EC Amsterdam, The Netherlands
+31 20 530 6530 | info@meelunie.com | www.meelunie.com