









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	50₂ 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.





Your eye on the market since 1867



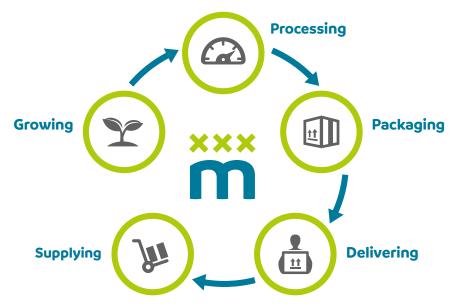
General information

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 services

- Competitive prices
- Consistent quality & guaranteed supply
- · Multiple origins sourcing
- · Local support
- Market intelligence advisory
- Multiple logistic solutions
- Custom made financial solutions
- NON-GMO, GMP+ and Organic available







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.





