









Wheat Starch



Applications

Food industry

- Bakery products and cereals
- · Noodles, dumplings and cream fillings
- Soups and sauces
- · Processed meat and fish
- Dairy products
- Beer

Paper and textile industry



Specifications

Appearance White to off-white powder with neutral taste	Ash 0.25% max
Protein 0.35% max	pH 5.0-7.5
Moisture	SO ₂

20 mg/kg max



Properties

- Excellent thickener, stabilizer and ingredient carrier
- Provides delicate texture, bland flavour and light colour
- Gelatinises at low cooking temperature



14% max

Packaging & Shelf life

- 25 kg bags
- 50 lbs
- FIBC

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging.









Your eye on the market since 1867



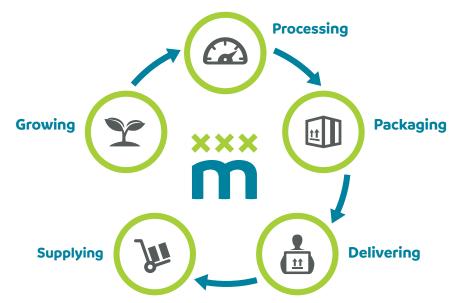
General information

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
- Pea
- Fava bean
- Corn
- Wheat

Sweeteners

- Glucose syrups
- Maltodextrin
- Dextrose
- Sorbitol

Proteins

- Potato
- Wheat
- Pea
- Fava bean
- Rice
- Soy

Other ingredients

- · Potato flakes
- Potato granules
- Potato blends
- · Sweet potato meal
- Sugar beet pulp
- Corn gluten meal

Scan for our certifications



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