

[illegible]

	(Solanum tuberosum)

外观	白色 无杂质
气味	无异味
水分 (%)	≤ 14%
灰分 (%)	20-25%
酸度 (%)	≤ 0.5%
粘度	适中
溶解性	易溶, 无沉淀
pH (10% 溶液)	6.0-7.0
包装	20kg 袋装 (PE 袋)
保质期	24个月
储存条件	阴凉干燥处, 避光, 防潮
认证	USDA 认证, EU 认证, 无 GMO, 无转基因成分

主要成分

- 主要成分：淀粉、蛋白质、脂肪、纤维、维生素
- 不含转基因成分 (NON-GMO), 不含添加剂
- 不含防腐剂, 不含色素, 不含香精
- USDA 认证, EU 认证, 无 GMO, 无转基因成分

主要用途

- 食品工业：用于生产淀粉、糖、酒精、啤酒、饮料
- 医药工业：用于生产药物、保健品、化妆品
- 农业工业：用于生产饲料、肥料、农药
- 造纸工业：用于生产纸张、纸板、浆料
- 纺织工业：用于生产纤维、纱线、织物

联系我们

- 麵粉 : 麵粉 , 麵粉 , 麵粉 , 麵粉 , 麵粉
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Q: How does Organic Potato Starch differ from corn starch or tapioca starch in functionality?

A: **Organic Potato Starch** generally offers **higher thickening power** and forms a more **transparent gel** than corn starch. It also has a more neutral flavor. Compared to tapioca starch, potato starch often provides a **smoother, less stringy texture** and can tolerate slightly higher processing temperatures before losing viscosity.

Q: Is Organic Potato Starch suitable for use in cold preparations?

A: **Organic Potato Starch** typically requires heat to fully hydrate and achieve its maximum thickening potential. While it can absorb some water in cold preparations, it won't form a thick gel until heated. For cold applications, modified starches or specific pre-gelatinized starches are often preferred.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Potato Starch** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging. It is crucial to keep it sealed to prevent moisture absorption and

caking.

Q: Is your Organic Potato Starch non-GMO?

A: Yes, as a certified organic product, our **Organic Potato Starch** is inherently **Non-GMO**, as it is derived from organically cultivated potatoes grown without genetically modified organisms.

Q: Can Organic Potato Starch be used as a gluten-free flour alternative?

A: While **Organic Potato Starch** is an excellent gluten-free thickener and binder, it's not a direct 1:1 substitute for wheat flour in baking. It needs to be combined with other gluten-free flours (e.g., rice flour, tapioca flour) and gums (e.g., xanthan gum) to replicate the structure and texture of gluten-containing baked goods.



Want to learn more about this product or have any questions?

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