

# Organic Cornstarch



## What's organic cornstarch?

**Organic Cornstarch**, also referred to as **Organic Maize Starch**, is a versatile, gluten-free powder derived from **certified organic non-GMO corn**, our Organic Corn Starch and Waxy Corn Starch offer tailored functionality for clean-label formulations. While **standard corn starch** excels in thickening and binding, **waxy corn starch** (made from amylopectin-rich varieties) provides superior clarity, elasticity, and resistance to syneresis. Both are gluten-free, vegan, and compliant with global organic standards.

## Specifications

Parameter	Organic Cornstarch Powder	Organic Waxy Cornstarch Powder
Base Material	Non-GMO dent corn	Non-GMO waxy corn variant

Parameter	Organic Cornstarch Powder	Organic Waxy Cornstarch Powder
<b>Starch Composition</b>	25-28% amylose	≤1% amylose (99% amylopectin)
<b>Paste Clarity</b>	Opaque	Crystal-clear
<b>Gel Strength</b>	Firm, cohesive (350-400 Bloom g)	Soft, cohesive (150-200 Bloom g)
<b>Freeze-Thaw Stability</b>	Poor (syneresis occurs)	Excellent (no water separation)
<b>Viscosity (5% slurry)</b>	3,000-3,500 cP	2,500-2,800 cP
<b>Moisture</b>	≤12%	≤12%
<b>Particle Size</b>	10-25µm (98% <75µm)	15-30µm (98% <80µm)
<b>Certifications</b>	USDA/EU Organic, Non-GMO Project, Kosher, Halal	

## Applications & Functional Advantages

### Organic Cornstarch Powder

- **Baked Goods:** Crispy coatings (reduces oil absorption by 15-20%), gluten-free bread texture enhancer.
- **Industrial:** Tablet binder (disintegrates in <30 mins).
- **Soups/Sauces:** Heat-stable thickener (gelatinizes >95°C).

### Organic Waxy Cornstarch Powder

- **Frozen Foods:** Prevents ice crystallization in dairy alternatives, plant-based ice cream.
- **Sauces/Gravies:** Sheer-stable viscosity under high-shear processing (pH 3.5-8.5 tolerant).
- **Low-Fat Formulations:** 1:1 fat replacer in dressings and spreads.

## Certifications & Compliance

- **Organic:** USDA NOP, EU 834/2007, COR, JAS
- **Non-GMO:** Identity-Preserved (IP) supply chain, ProTerra certified
- **Allergens:** Gluten-free, nut/soy-free facility
- **Purity:**
  - Heavy metals: Pb<0.1ppm, As<0.05ppm
  - Pesticides: Zero detectable residues (EU MRLs)
  - Microbiology: TPC <10,000 CFU/g; no pathogens

## Technical Highlights

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### 1. Texture Engineering:

1. Regular starch: Ideal for **snap/crispness** (e.g., tempura batters).
2. **Waxy starch:** Maintains **creamy mouthfeel** after freeze-thaw cycles.

### 2. Process Tolerance:

1. Waxy variant resists breakdown in retort sterilization (121°C/15psi).

### 3. Clean-Label Edge:

1. Replaces chemically modified starches (e.g., hydroxypropyl distarch phosphate).

## Why Choose Us?

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### 1. Starch Science Expertise:

1. **Hybrid Corn Genetics:** Sustainably farmed non-GMO waxy corn with patent-pending traits.

### 2. Precision Processing:

1. **Hydrocyclone Refining™:** 99.97% pure endosperm starch (zero protein residue).

### 3. Customization:

1. Regular starch: Acid-thinning for confectionery.
2. **Waxy starch:** Octenyl-succinylation (OSA) for emulsification.

### 4. Eco-Innovation:

1. Biogas recovery from wastewater; 100% recyclable packaging.

## FAQs

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### **Q: Can waxy starch replace tapioca starch?**

A: Yes – superior clarity and freeze-thaw performance in plant-based cheeses/sauces.

### **Q: Glycemic index comparison?**

A: Regular starch:  $GI\ 85\pm5$ ; **Waxy starch**:  $GI\ 65\pm3$  (gentler glucose response).

### **Q: MOQ for samples?**

A: 1kg samples available for both types. Bulk MOQ: 500kg (regular), 200kg (waxy).

### **Q: Pre-gelatinized options?**

A: Yes – cold-water-soluble versions available for instant applications.

## Packing

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