

# Organic Mung Bean Starch



## What is organic mung bean starch?

Organic Mung Bean Starch Powder is a **certified organic, non-GMO** starch extracted from **organic mung beans** (*Vigna radiata*) through a water-based, chemical-free process. Renowned for its **crystal-clear gels, neutral flavor**, and **exceptional binding properties**, it is a staple in Asian cuisine and modern clean-label formulations. With **high heat resistance** and **smooth texture**, it outperforms corn or potato starch in transparency and elasticity. Certified **USDA Organic, Non-GMO Project Verified, Halal, Kosher**, and **Vegan-friendly**.

## Key Features & Benefits

- **Superior Clarity:** Forms glossy, transparent gels for visually appealing desserts and sauces.
- **Gluten-Free & Allergen-Free:** Safe for celiac diets and free from grains, nuts, and soy.
- **High Gel Strength:** Excellent elasticity for chewy textures in noodles, mochi, and vegan gummies.
- **Clean Label:** No additives, preservatives, or chemical modifications.
- **Sustainable Sourcing:** Produced from regeneratively farmed organic mung beans.

## Product Specifications

Parameter	Specification
<b>Starch Content</b>	≥85% (dry basis)
<b>Moisture Content</b>	≤13%
<b>Ash Content</b>	≤0.2%
<b>pH</b> (10% solution)	5.0-7.0
<b>Gel Strength</b>	≥600 g/cm <sup>2</sup> (6% gel, 25°C)
<b>Particle Size</b>	90% passes through 200-mesh sieve
<b>Gelatinization Temperature</b>	65-75°C
<b>Solubility</b>	Insoluble in cold water, fully gelatinizes in hot water
<b>Packaging</b>	1kg, 5kg, 25kg moisture-proof bags
<b>Shelf Life</b>	24 months (cool, dry storage)

## Applications

- **Asian Cuisine:**
  - **Noodles & Vermicelli:** Key ingredient for chewy, translucent glass noodles and cellophane noodles.
  - **Desserts:** Thickens coconut milk-based sweets, mango sticky rice, and mochi.
  - **Sauces:** Adds gloss to stir-fry sauces, vegan "oyster" sauce, and dipping sauces.
- **Modern Formulations:**
  - **Vegan Baking:** Binder for gluten-free bread, cakes, and egg-free custards.
  - **Plant-Based Meat:** Improves texture in vegan seafood alternatives (e.g., shrimp, scallops).
  - **Confectionery:** Creates elastic textures in gummies, jelly candies, and fruit snacks.
- **Industrial:**

- Biodegradable food packaging films and adhesives.

## Why Choose Us?

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1. **Traditional Expertise:** Sourced from organic farms with generations of legume cultivation knowledge.
2. **Quality Assurance:** Rigorously tested for purity, microbial safety, and heavy metals (ISO 22000).
3. **Custom Solutions:** Adjustable particle size and pre-gelatinized options available.
4. **Eco-Friendly Practices:** Zero-waste water recycling and solar-powered drying processes.
5. **Global Compliance:** Meets FDA, EFSA, and EU Organic standards.

## FAQs

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### Q: Can mung bean starch replace cornstarch?

A: Yes! Use a 1:1 ratio for thickening with superior clarity and elasticity.

### Q: Is it suitable for keto diets?

A: With 20g net carbs per 100g, it's keto-friendly in moderation.

### Q: Does it work in cold recipes?

A: No—it requires heating to gelatinize. For cold applications, pre-gelatinized starch is recommended.

### Q: Is this starch allergen-free?

A: Yes! Free from gluten, soy, nuts, and dairy.

### Q: How does it differ from tapioca starch?

A: Mung bean starch has higher gel strength and transparency, while tapioca offers a chewier, stretchier texture.

### Q: What is organic mung bean starch used for?

A: Organic mung bean starch makes translucent noodles, chewy vegan gummies, and glossy sauces in Asian and modern recipes.

### **Q: Where to buy organic mung bean starch powder?**

A: BIOSTARCH offers USDA-certified organic mung bean starch powder with bulk pricing and global shipping. Request a sample today!

### **Packing**



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

[View Product Page: Organic Mung Bean Starch](#)