

Organic Potato Starch Powder



What is Organic Potato Starch Powder?

Organic Potato Starch is meticulously produced from 100% pure, organically grown potatoes. The process involves washing, grinding, and then extracting the starch granules from the potato cells. These granules are then carefully purified through a series of washing and drying steps to remove proteins, fats, and fibers, resulting in a fine, white, and neutral-flavored powder. The organic certification guarantees that the potatoes are cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

Organic Potato Starch is highly valued for its superior functional properties compared to many other starches:

- **Exceptional Thickening Power:** It provides excellent viscosity and a smooth texture at relatively low concentrations, making it highly efficient.
- **Good Gelling & Binding:** It forms clear, stable gels and effectively binds ingredients, crucial for various food systems.

- **Neutral Flavor & Color:** Its bland taste and white color ensure it doesn't interfere with the sensory profile or appearance of your final product.
- **High Swelling Power:** It absorbs a significant amount of water and swells considerably upon heating.
- **Stability:** It offers good stability under various processing conditions, though its sensitivity to high shear and low pH should be noted.

With its robust performance, clean-label appeal, and gluten-free status, our **Organic Potato Starch** is the ideal ingredient for manufacturers seeking to enhance texture, consistency, and stability in a wide array of food and beverage applications.

Specifications

Attribute	Details
Common Names	Organic Potato Flour, Organic Solanum Tuberosum Starch
Source	100% Organic Potato (<i>Solanum tuberosum</i>)
Processing	Washing, grinding, extraction, purification, drying
Starch Content	Typically $\geq 99\%$ (dry basis)
Appearance	Fine, white powder
Flavor	Neutral, bland
Texture	Fine, uniform powder; forms a smooth, viscous gel upon heating
Viscosity	High (varies by application and concentration)
pH (1% solution)	5.0-7.0
Moisture Content	Max 15%
Particle Size	Fine (typical food grade mesh sizes)
Microbiological Purity	Meets international food safety standards (e.g., <i>E. coli</i> , <i>Salmonella</i> absent, low total plate count)
Heavy Metals	Low levels, compliant with international regulations

Key Features

- **Superior Thickening & Gelling:** Provides excellent viscosity and forms clear, stable gels, contributing to desirable texture and mouthfeel in various food products.
- **Effective Binding Agent:** Helps bind ingredients together, improving product integrity and reducing crumbling in baked goods and processed foods.
- **Neutral Taste & Color:** Its bland flavor and bright white color ensure it won't impact the sensory profile or visual appeal of your final product.
- **Gluten-Free & Allergen-Friendly:** Naturally free from gluten and common allergens, making it an ideal choice for specialty diets and clean-label formulations.
- **Organic & Clean Label:** Certified organic and non-GMO, free from synthetic pesticides, herbicides, and artificial additives, meeting strict consumer demands for purity and transparency.
- **High Water Binding Capacity:** Absorbs significant amounts of water, contributing to moisture retention and improved freshness in baked goods.
- **Versatile Functionality:** Suitable for a broad range of hot and cold applications as a thickener, stabilizer, emulsifier, and texturizer.

Applications

Our **Organic Potato Starch** is an incredibly versatile and in-demand ingredient for a multitude of B2B applications across the food and beverage industries:

- **Baked Goods & Mixes:**
 - Essential in **gluten-free baking** for structure, binding, and texture in breads, cakes, cookies, and pastries.
 - Used in baking mixes (pancake, waffle, brownie) for consistency and volume.
- **Soups, Sauces & Gravies:**
 - An effective and clear-gelling thickener for ready-to-eat soups, gravies, salad dressings, and savory sauces.
- **Confectionery:**
 - Used as a texturizer and anti-caking agent in candies, gummies, and dessert mixes.
- **Dairy & Plant-Based Alternatives:**

- Provides viscosity and stability in yogurts, puddings, custards, and plant-based milks and desserts.
- **Meat & Poultry Products:**
 - Acts as a binder and moisture retainer in processed meats, sausages, and meat alternatives.
- **Snack Foods:**
 - Used in puffed snacks and chips for crispness and texture.
- **Baby Food:**
 - As a natural thickener in purees and infant formulas.

Why Choose Our Organic Potato Starch?

Partnering with us for your **Organic Potato Starch** needs ensures a premium, high-demand ingredient that addresses critical market trends and consumer preferences:

- **Capitalize on Clean Label & Gluten-Free Trends:** Offer products with a transparent, natural ingredient that meets the needs of health-conscious and allergen-sensitive consumers.
- **Superior Functional Performance:** Benefit from potato starch's renowned thickening, gelling, and binding power, ensuring consistent product quality and desired textures.
- **Guaranteed Organic Certification:** Our potato starch adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Consistent Quality & Purity:** Rigorous quality control and testing protocols ensure a reliable, pure, and safe product batch after batch, meeting the highest international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

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.

Packing



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

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