

Sun Plan Development Ltd.

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Corn Starch

Specifications:

Moisture (%): 14 max. Acid value (t): 20 max. Protein (%): 0.5 max.

Thinness (100 mesh %): 99.5 min.

Packing: 25kg/bag

Characteristics:

- 1) Core starch dextrin viscosity is less changeable than other starch viscosity. Thus it is often used as coating liquid, splice agent and thickening agent of various food
- 2) Same gelatinization inclination. After boiled core starch cooling, it forms soft jell with the concentration over 3.5%; jell of high elastic value if the concentration reaches 6%

Usage:

Sugared material: core starch is the raw material of sugar gum, glucose and other converted starch

Papermaking: core starch works as coating liquid agent, which can increase the pulling force and improve the surface strength and printing fitness

Others: assisting raw material for supporting malt starch powder in beer making; cohesive material and thickening agent in food making; raw material in food baking and other cakes making; shaping agent of medical tablet; binder of moulding sand in casting; coating agent of welding rods

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