

PRODUCT SPECIFICATIONS

3. Potato Starch

A. Product Description

Vkan Overseas Potato Starch is derived from high-quality potato tubers through a refined wet-processing technique. Characterised by its large granule size, exceptional whiteness, very low protein and fat content, and outstanding binding/thickening capacity, it is highly valued in premium food and industrial applications. Its naturally neutral taste makes it ideal for sensitive food formulations.

B. Key Applications

- Food industry — soups, sauces, bakery, snacks, and noodles
- Pharmaceutical excipients — tablet disintegrant and binder
- Paper industry — surface sizing and coating agent
- Textile — warp sizing
- Adhesives and glue manufacturing
- Meat and fish processing — moisture retention
- Cosmetics — talc substitute and carrier

C. Technical Specifications

Parameter	Specification
Appearance	Fine white powder, <u>odourless</u>
Moisture Content	Max 19.0%
Starch Content (db)	Min 99.0%
Ash Content (db)	Max 0.35%
Protein Content (db)	Max 0.10%
Fat Content (db)	Max 0.10%
pH (10% suspension)	5.5 – 7.0
Viscosity (RVA Peak)	Min 1500 BU (typically 1800–2200 BU)
Whiteness (% Reflectance)	Min 93%
SO ₂ Residue	Max 50 ppm
Granule Size	15 – 100 µm (mean approx. 30–40 µm)
Total Plate Count	Max 10,000 CFU/g
Yeast & <u>Mould</u>	Max 100 CFU/g
Heavy Metals (as Pb)	Max 10 ppm
Salmonella	Absent in 25g



PACKAGING AND SUPPLYING DETAILS

Parameter	Specification
Standard Packing	25 kg / 50 kg PP / HDPE bags (inner poly-liner)
Bulk Packing	500 kg / 1000 kg Jumbo Bags (FIBC) on pallets
Custom Packaging	Available as per buyer specification
Minimum Order Qty	20 FCL (approx. 25 MT per 20' FCL)
Container Loading	20 FCL / 40 FCL
Shelf Life	24 months from date of manufacture
Storage	Cool, dry place — away from direct sunlight and moisture

