

Starch & Products: Databases

Business
Opportunities



**Presentation by
Primary Information Services
www.primaryinfo.com
<mailto:primaryinfo@gmail.com>**

We offer these databases

The image shows two browser windows side-by-side. The left window displays the 'Modified-Starch' page, which has a brown background. The right window displays the 'Pregelatinized Starch' page, which has a light blue background. Both pages feature a search bar and a table of contents.

Modified-Starch
Company Profiles, Project, Patent, Technology, Process, Application, Market
Primary Information Services
[Home](#), [Starch](#), [Starch Phosphate](#), [Potato Starch](#), [Dialdehyde Starch](#), [Modified Tapioca Starch](#), [Hydrogenated starch hydrosylate](#), [Pregelatinized Starch](#), [Ordering Information](#), [Contact](#)

Project @ a Glance

- Modified starch is a food additive which is prepared by treating starch or starch granules, causing the starch to be partially degraded.
- Modified starch is used as a thickening agent, stabilizer, or an

Contents on the CD Rom

Introduction	Market
<ul style="list-style-type: none">Modified StarchModified Starch FaqsStarch and Modified Starch	<ul style="list-style-type: none">China Tapioca Market ResearchDevelopment of the industry Starch

Pregelatinized Starch
Technology, MSDS, Patent, Turnkey, Company Profile, Production Line, Study, Report, Uses
Primary Information Services
[Home](#), [Modified Starch](#), [Starch](#), [Starch Phosphate](#), [Potato Starch](#), [Dialdehyde Starch](#), [Wheat Starch Pregelatinized](#), [Hydrogenated starch hydrosylate](#), [Ordering Information](#), [Contact](#)

Project at a Glance

- Pregelatinized starch is obtained from corn, waxy corn, potato or tapioca enhances flow and compressibility which tends to be used as binder in many applications.
- Commercially, Pregelatinized Starch are available in fully and partially Pregelatinized starch grades depending on the

Contents on the CD ROM

Technology	Machinery
<ul style="list-style-type: none">Pregelatinized Starch.Partially Pregelatinized Maize Starch.Starch 1500.A Novel Pregelatinized Starch as a Sustained-Release Matrix Excipient.	<ul style="list-style-type: none">Pregelatinized Starch Machinery.Processing Machine of Pregelatinized Starch.Pregelatinized Starch Equipment.Modified Starch Extruder.

Data bases we offer & many others

The image displays three overlapping browser windows showcasing different starch products and their databases. Each window features a search bar and a 'Search PrimaryInfo' button.

Potato Starch

Analysis, Process, Patent, Company, Data Sheet, Effects, Products, Suppliers, Report

Project at a Glance

- Potato starch is starch extracted from potatoes. The cells of the root tubers of the potato plant contain starch grains (leucoplasts).
- To extract the starch, the potatoes are crushed; the starch grains are released from the destroyed cells. The starch

Pregelatinized Wheat Starch

Home, Modified Starch, Starch Phosphate, Potato Starch, Dial Starch, Pregelatinized Starch, Hydrogenated starch hydroxylate, Ordering Information, Contact

Contents of the Data Base

Information at a Glance	Basics
<ul style="list-style-type: none">• Wheat starch consists of two types of granules: the smaller spherical granules (1-10 micron) and the larger lenticular granules in wheat flour large starch granules for about 90 average about 10 % of the total granule number while accounting for about 20 % of the starch granule weight.• The world production of wheat starch is about 2 million tons. Wheat starch is used in the bakery industry.	<ul style="list-style-type: none">• Industrial Starch Chemistry• Falling Number• The Principles of Starch Gelatinization and Retro gradation• Starch as a Hydrocolloid• Drum Dryer

Process, Technology & Equipment

Green Banana Resistant starch

Banana Green, Starch, function, Benefits, Patents, Process, Companies

Primary Information Services

Dextrose, Gluten, Pectin, Gums & Resins, Modified Starch, Tamarind, Sarch Fiber in Construction, Potato Starch, Starch hydroxylates, Dialdehyde starch, Ordering Information, Contact

Project @ a Glance

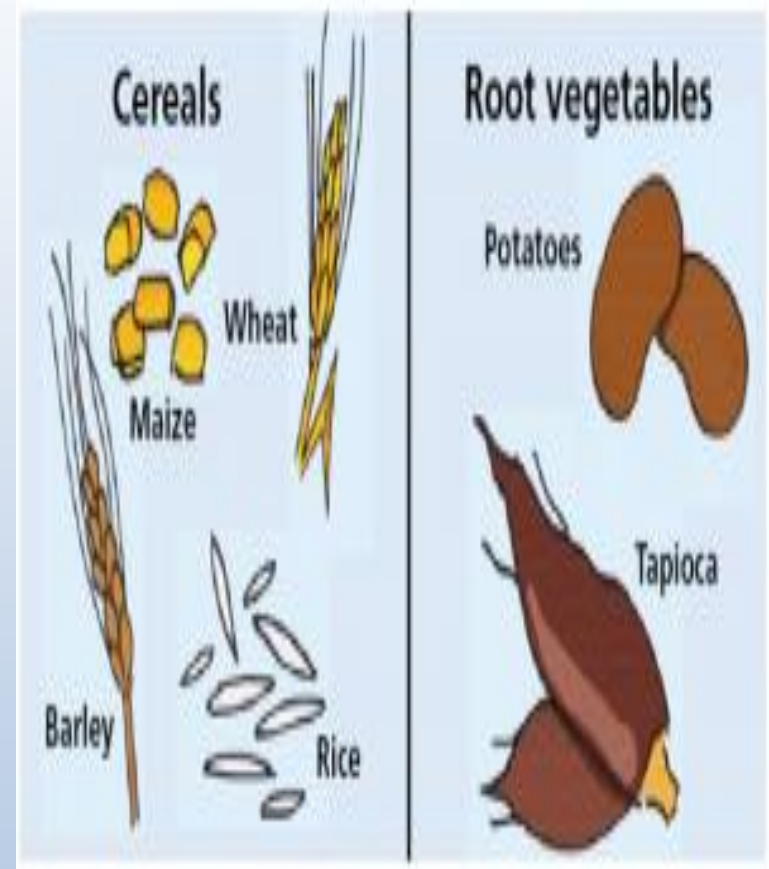
- Resistant starch is defined as the total amount of starch and the products of starch degradation that resists digestion in the small intestine of healthy people
- Starches that resist small intestinal breakdown are fermented by the resident bacteria in the large intestine, producing a variety of end products including short chain fatty acids that in turn provide a range of physiological benefits

Contents

- Resistant Starch
- Digestibility of resistant starch
- Frequently asked questions
- Improving Human Health
- Colonic Health
- Market scenario

Raw Materials

- Main starch sources are: maize, wheat, potatoes, rice and cassava.
- Other raw materials for starch production, including sorghum, sweet potato, barley, oat, rye, pea, bean, and lentil, play less important usage.



Starch Extraction

The process of manufacture contains the following steps: Supply / Cleaning, Steeping, Fine grinding and extraction, Gluten separation, Starch refining, Dehydration and drying



Starch has special properties

Thickener

Rheology enhancer

Film former

Sticking-adhesive/cohesive

Water binding capacity

Water retention

Flocculent

Shear stability



primaryinfo.com

Profit from Knowledge

Starch Modification

Starch conversion is achieved by four different methods with the respective chemicals:

- Slurry process (aqueous solution)
- Paste reactions
- Extrusion
- Semi-dry process

Starch conversion by slurry technology or paste reaction needs a drying step at the end to complete the modified product. In slurry technology drying is conducted with spray cookers or drum dryers.

Depending on the production method and its size range, the product is called powder, granulate or flake material.

Modified starch

enzymatically, or chemically treating
native starch to change its properties.



Starch Applications

Important fields of starch application are textiles, cosmetics, pharmaceuticals, construction and paints. Starch will play an increasing role in the field of “renewable raw materials” for the production of biodegradable plastics, packaging material and moulds.



Maize

- There are more than 100 varieties
- Starch & allied products can be manufactured
- Maize is composed of approx. 70 % starch, 8 % protein and 4 % fat. The rest is composed of water, fibres, sugar and various mineral nutrients.
- To put up a factory of 100 tons, investment the order of INR 200 Millions are required



The screenshot shows a web browser window with a YouTube video player. The video title is "Difference between Cornstarch/Cornflour and Maizeflour in Hindi, Cornflour/cornstarch Vs maizeflour". The video content shows a person's hands holding a tray of yellow corn kernels and a bowl of yellow powder (maize flour). A small inset video shows a close-up of the powder. The video player interface includes a search bar with "maiz strach", a play button, and a progress bar showing 3:03 / 7:33. Below the video, there are social media hashtags (#happytummy2happyheart #tipsandtricks), the video title, and view information (218 979 views • Apr 4 2018). The browser's address bar shows the URL: https://www.googleadservices.com/pagead/ack?sa=L&ai=C5c2pUZCXZOXQFYvJogOa17FoCsijwN1YjvdoJlK3Yynva0CEAEg4_uTA2DlkuiD2A6gAbP9k-MCYAECqQJtoA70DUtOPqgDAcgDyQSQbNEBT...

More Information Contact

Primary Information Services

www.primaryinfo.com

<mailto:primaryinfo@gmail.com>

