



CORN STARCH



PRODUCT APPLICATIONS & BENEFITS

PRODUCT APPLICATIONS & BENEFITS OF **CORN STARCH**

Corn Starch enormous versatility, cornstarch is a fantastic ingredient for baking and cooking. It can be used to make baked products, thicken sauces and soups, provide flakiness to doughs by replacing fat, give desserts a velvety texture, and replace eggs in vegan baking.

IN FOOD PRODUCTION

Corn Starch is widely used as a Thickening Agent & Binder



- **A Natural Thickening Agent:** Corn starch is used to naturally thicken foods without the need for additional chemicals or preservatives
- **Binds Ingredients Effectively:** Corn starch is also an excellent binder, meaning that it can help bind together wet ingredients such as eggs in baking recipes
- **Low Glycaemic Index:** Corn starch has a low glycaemic index, which makes it a healthy option compared to sugar or other sweeteners. This means that when you use cornflour as a sweetener or thickener in your recipes, the carbohydrates will take longer to digest and thus won't cause a sudden spike in your blood sugar levels like sugar would.



Corn Starch is widely used in the Bakery Industry



- **Texture & Flavour:** Corn Starch give cakes, cookies, and other baked goods more texture and flavour.
- **Gluten Free:** Corn starch can be used as a substitute for wheat flour in baking, providing a gluten-free alternative for those with dietary restrictions

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IN Pharmaceutical Industry

Corn Starch is widely used in the Pharmaceutical Industry



- Corn starch is often used to make tablets, capsules, and syrups for pharmaceuticals. It's an important ingredient for drug compounding and making slow-release tablets. It's also used as a filler and coating agent.

IN Paper Industry

Corn Starch is widely used in the Paper Industry



- Corn starch is an important component of paper production because it replaces some of the adhesive materials. Used as a coating agent on the paper surface, it gives the paper a smooth finish while helping to prevent ink smudging and bleeding when printed on.

IN Detergents and Fabric Softener

Did you know Corn Starch is also used in



- Corn starch can also be found in various liquid products such as detergents and fabric softeners, where it works as an absorbent material to trap dirt and other particles so they don't stick around on your clothes or dishes.