

- Manioc starch native
- Potato starch native
- Wheat starch
- Arrow root
- Corn starch native
- Corn starch pregelatinized

A native starch is the starch as it occurs in the plant.

Starch from wheat and arrow root are not available in another form than native.

A starch is modified or starch derivative when it is prepared by physically or enzymatically treating native starch. Starches are modified to enhance their performance in different applications.

A pregelatinized starch is a type of modification.

All in different quantities for all your applications

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ORGANIC STARCHES

DO-IT is a leading company in import and export of 100% Organic Food Ingredients and Consumer Goods

DO-IT is a specialist in organic starches



Manioc starch native

- Forms clear syrup like gel.
- Improvement of taste, consistency, structure, nutritional value.
- Reduction of fat, stabilisation, thickening, (thickens translucent).
- Soups and sauces, soy- and meat products, puddings, bakery products etc..
- Free flowing agent in icing sugar, cheese etc..

Potato starch native

- Forms clear thick syrup like gel.
- Improvement of taste, consistency, structure, water binding.
- Suitable for extrusion, dehydrated soups and sauces.
- For meat products, dumplings, noodles, snacks and wafers.

Wheat starch

- Forms cloudy, solid gel, must be cooked.
- Self-raising flours, baking mixture. Adjustment of protein content.
- Enrichment of the structure of confectionary.
- Texture adjustment of salads and dressings. Binding of liquids. For convenience products.

Arrow root

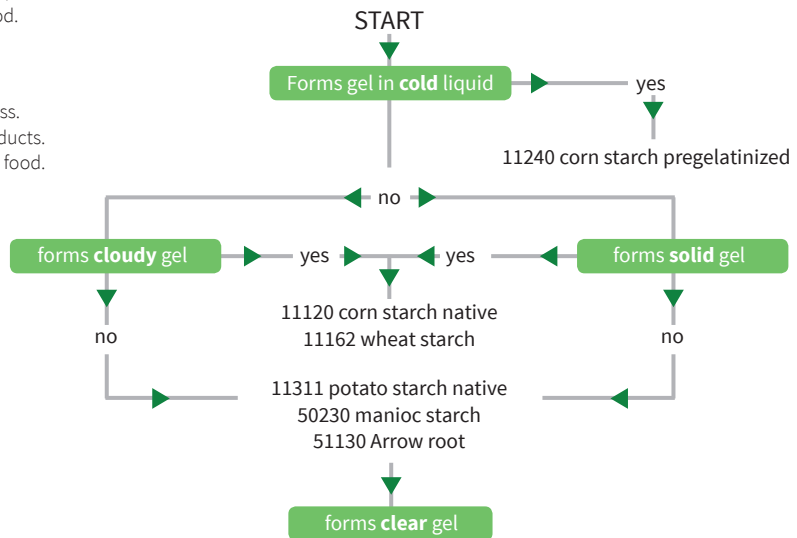
- Forms clear syrup like gel.
- Improvement of taste, consistency, structure, nutritional value.
- Reduction of fat, stabilisation, thickening, (thickens translucent).
- Soups, sauces. Soy- meat products, jams, desserts. Bakery products etc..

Corn starch native

- Forms cloudy solid gel, forms gel without liquid.
- Improvement of taste, consistency, structure, nutritional value.
- Reduction of fat, stabilisation, thickening. Desserts, soups, sauces.
- Ready to eat, dressings, pastry, confectionary, baby food.

Corn starch pregelatinized

- Forms cloudy solid gel, forms gel with cold liquid.
- Improvement of taste, consistency, duration of freshness.
- Binding throughout baking. Water binding. Instant products.
- Baking products, baking fillings, cereal pancakes, baby food.



| Name | Code | Origin | Ingredients | Weight | Colour | Taste | Appearance | Energy | Carbo Hydrate | pH | Gelatin. Period | Shelf life after prod. |
|----------------------------|-------|----------|-------------|---------------|--------------------|-------------|------------|--------|---------------|---------|-----------------|------------------------|
| Manioc starch native | 50230 | Thailand | Tapioca | 850kg 25kg | White | Prod. spec. | Powder | 1620kJ | > 85% | 4,5-6,5 | 58-65°C | 2 years |
| Potato starch native | 11311 | Finland | Potato | 25kg | White | Neutral | Powder | 1400kJ | 82% | 5,8-6,6 | > 50°C | 2 years |
| Wheat starch | 11162 | Italy | Wheat | 25kg | White | Neutral | Powder | 1505kJ | 88,5% | 5,0-7,0 | 80-100°C | 2 years |
| Arrow root | 51130 | India | Arrow root | 25kg | Off white | Neutral | Powder | 1495kJ | 85% | | 80°C | 2 years |
| Corn starch pregelatinized | 11240 | Austria | Corn | 25kg | White | Neutral | Powder | 1484kJ | 87% | 7 | cold liquid | 2 years |
| Corn starch Native | 11120 | Austria | Corn | 25kg | White to yellowish | Neutral | Powder | 1314kJ | 87% | 4,5-7,0 | 80°C | 5 years |