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□□ , □□ □□ (binder)**□ □□ □□□ . □□ □□ □□□ □□ □□ □□ □□ □□ □□ □□
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□□	□□□ □□ (Solanum tuberosum)

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□□ (%)	≤ 14%
□□□□□ □□ (%)	20-25%
□□ (%)	≤ 0.5%
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pH (10% □□)	6.0-7.0
□□	20kg □□□ □□□ (PE □□□ □□)
□□□□	24□□
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Q: How does Organic Potato Starch differ from corn starch or tapioca starch in functionality?

A: **Organic Potato Starch** generally offers **higher thickening power** and forms a more **transparent gel** than corn starch. It also has a more neutral flavor. Compared to tapioca starch, potato starch often provides a **smoother, less stringy texture** and can tolerate slightly higher processing temperatures before losing viscosity.

Q: Is Organic Potato Starch suitable for use in cold preparations?

A: **Organic Potato Starch** typically requires heat to fully hydrate and achieve its maximum thickening potential. While it can absorb some water in cold preparations, it won't form a thick gel until heated. For cold applications, modified starches or specific pre-gelatinized starches are often preferred.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Potato Starch** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging. It is crucial to keep it sealed to prevent moisture absorption and

caking.

Q: Is your Organic Potato Starch non-GMO?

A: Yes, as a certified organic product, our **Organic Potato Starch** is inherently **Non-GMO**, as it is derived from organically cultivated potatoes grown without genetically modified organisms.

Q: Can Organic Potato Starch be used as a gluten-free flour alternative?

A: While **Organic Potato Starch** is an excellent gluten-free thickener and binder, it's not a direct 1:1 substitute for wheat flour in baking. It needs to be combined with other gluten-free flours (e.g., rice flour, tapioca flour) and gums (e.g., xanthan gum) to replicate the structure and texture of gluten-containing baked goods.



Want to learn more about this product or have any questions?

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