Creative Enzymes®

Potato starch

Cat. No. EXTZ-217

Lot. No. (See product label)

Introduction

Description	Potato starch is extracted from the tubers of potatoes through processes such as grinding, washing, sedimentation, and drying to produce a white or slightly yellow powder. When dissolved in cold water, potato starch has good transparency. Upon heating, it can form a gel, which makes it widely used in the food industry as a thickener, stabilizer, gelling agent, or as a filler. Additionally, potato starch is primarily composed of carbohydrates, with small amounts of protein and fat, making it an ideal raw material for optimizing products.

Product Information

Form	Powder