STARCH AND MODIFIED STARCH



Starch acts as an energy store in the vast majority of plants. It is a **naturally-occurring carbohydrate** found in wheat, corn, potatoes, and peas.

Formulators can select from the diverse Roquette portfolio of more than 300 native and modified starches for:

- More than **80 years of renowned expertise** and **dedicated technical teams** focused on starch modification and derivatization
- Unequalled variety of GMO-derived and non-GMO raw materials to offer specialty starches
 that covers broad needs
- Corn, waxy-corn, amylo-corn, potato, wheat and pea, as well as integrated waxy corn sourcing
- Reliable technological capabilities for cook-up and pre-gelatinized starches

HOW TO USE?

Starch and modified starch are used for diverse role within agriculture applications:

- Carriers for bioactive compounds or microbials
- Wetting/Adhesive agents in foliar application formulations
- Bulking and stabilization agents
- Coating, encrusting and pelleting formulations

WHAT DOSAGE?

Dosage is application dependant. Please consult with your technical representative.



OUR ADVANTAGES

BIODEGRADABILITY

Highly biodegradable and environment respect

INERT CHARGE

• Native starch are inert charge so a good carrier for microbials

APPLICATIONS

Many possibilities with native and modified starch





STARCH AND MODIFIED STARCH

This is a non-exhaustive list of our starch product range. Please contact our dedicated support team in order to select the grade that will best match your requirements.

PHYSICAL PROPERTIES

	Native potato starch	TACKIDEX® I231	CLEARGUM® CO01	TACKIDEX® 30L75
Туре	Native	Modified	Anionic	Modified
State	Powder	Powder	Powder	Liquid
Appearance	White	White/Yellow	White	Brown
Water content	10% max	13% max	10% max	≈ 30%

MISCELLANEOUS INFORMATION

Storage temperature	5–30°C		
Storage instructions	Closed container, protect from humidity		
Shelf life	60 months		
Packaging	25kg bag, bulk options		

OUR SOLUTIONS



Wheat starch



Pea starch



Potato starch



Maize starch

Native starch

Cationic starch

Crosslinked starch

Anionic starch

Stabilized starch

Hydrolyzed starch



^{*} non-exhaustive list of our starch portfolio, offering various properties