



Makendi Pea Starch

DESCRIPTION:

Native pea starch is derived from yellow peas and is processed differently from pea flour, which is the more common ingredient derived from pea. Peas contain 40% starch and the native starch form is a white powder that is neutral in taste and color. This starch is a non-GMO, non allergenic/gluten-free ingredient. Pea starch is differentiated from other native starches because of the high amylose content in the pea starch granules. This property gives it strong gelling properties. It can form a gel in water at a much lower dosage than other starches, making it the best gelling native starch. Pea starch is thus an ideal ingredient for food Products that require short, elastic texture such as glass noodles or gummy confectionaries.

PACKING: Net 25 KG Paper or PP Bags.

SPECIFICATIONS:

Parameter	Specifications
Color	White
Peculiarity	High amylose content like +/- 35%
Taste	Neutral
Viscosity	Medium
Gelatinization	At a higher temperature compared to other native starches.

APPLICATIONS:

- Meat Products: improving texture and mouthfeel for poultry rolls and vegetarian products.
- Canned Products: stable in process conditions for sausages and other processed meats.
- Soups/sauces: gives pulpy texture as thickener in instant soups and high viscosity dressings.
- Bakery Products: stable in process conditions for baked snacks, breakfast cereals, fruit fillings.



- Dairy Products: superior gelling fit for chocolate mousse and custard cream.