

The background image is a composite of three parts. The top part shows several whole, yellow-skinned potatoes. The middle part shows a wooden bowl filled with white, powdery potato starch. The bottom part shows several slices of cooked potato, which are pale yellow and appear soft. The text is overlaid on the middle part of the image.

POTATO STARCH MANUFACTURING

HOW PMG CAN SUPPORT?

POTATO STARCH

- Potato starch is extracted from potatoes by crushing them to release starch
- A clear white starch of neutral taste, high binding strength and minimal foaming tendency widely used in food and industrial applications.

Application:

- Food industry: thickening agent, stabilizer (e.g., soups, sauces, baked goods)
- Non-food industry: adhesives, paper production, textiles

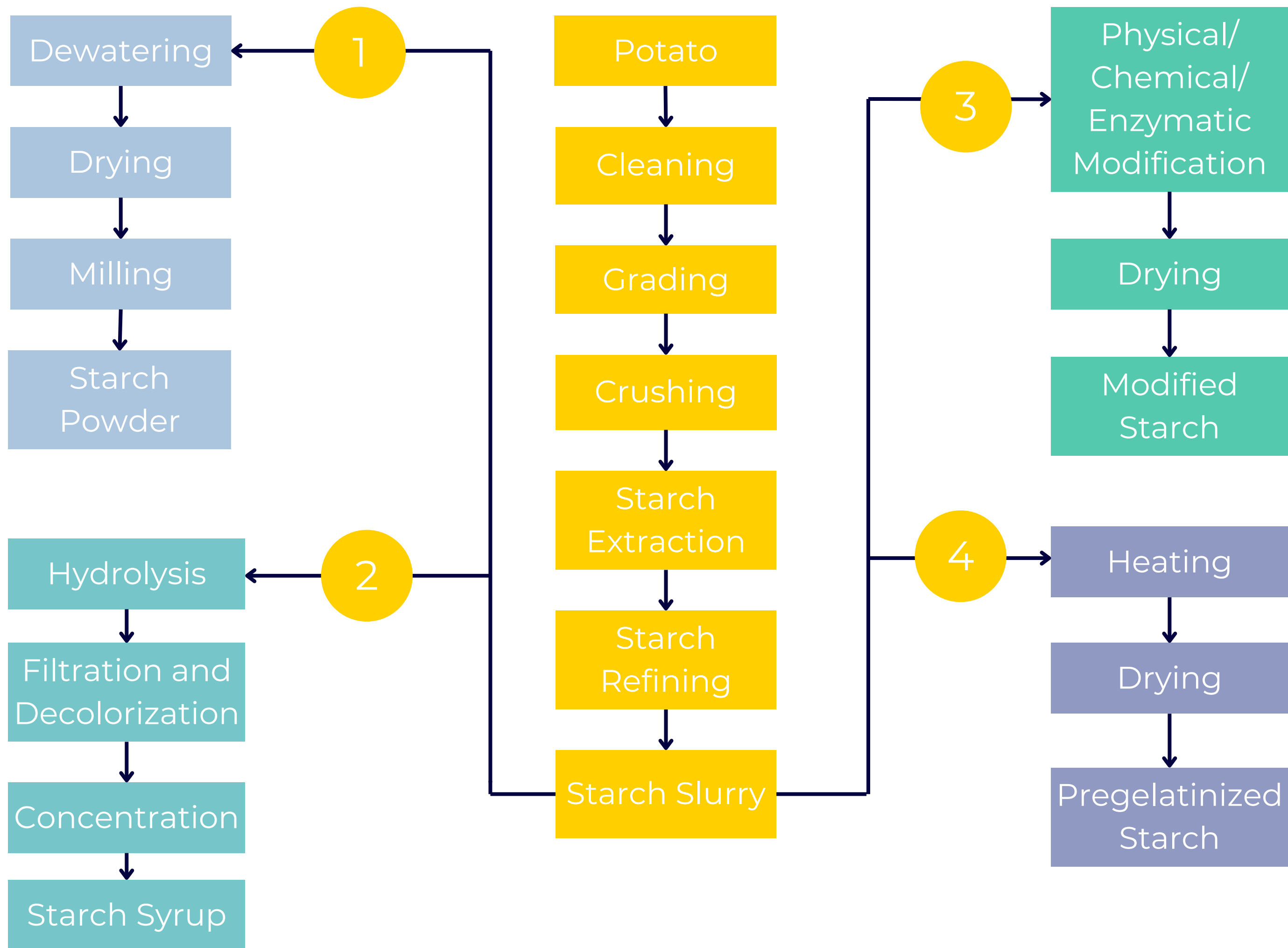


BENEFITS

- Exceptional thickening, stabilizing, and binding capabilities
- Improve insulin resistivity and reduce risk of obesity, diabetes and heart disease
- Improve colon health and reduce inflammation
- Gluten-free alternatives in cakes and breads
- Environmentally friendly option compared to synthetic alternatives



HOW POTATO STARCH IS PRODUCED?



KEY CONSIDERATIONS FOR DESIGNING A POTATO STARCH MANUFACTURING FACTORY

DO'S

- Design streamlined layout to minimize energy consumption
- Incorporate automated conveyors and piping to reduce contamination risk
- Implement efficient CIP system for cleaning of production line
- Include sedimentation and filtration systems to treat wastewater from extraction.
- Use heat recovery systems to reuse energy from drying and cooking processes

DON'TS

- Neglect necessity for proper ventilation or dust collection systems
- Avoid climate-controlled storage for raw potatoes, processed starch, and by-products
- Overlook the treatment of solid waste (peels, fibers) and liquid effluents
- Skip explosion-proof designs for areas handling starch powder
- Avoid installing grounding and spark-proof equipment where necessary

PMG ENGINEERING

Build World Class Food Factories

