

STARCH



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General provisions
and staple foods

Starches are widely used as raw ingredients in producing general provisions and staple foods. Some common uses of starches in food production include thickening, binding, texture modification, shelf-life extension and for nutritional value.

- Common starches used in the food industry include cornstarch, potato starch, tapioca starch, and wheat starch. These starches can be modified through various processes, such as chemical or enzymatic treatment, to achieve specific properties, such as improved solubility or stability.

Market scope

- Starches are widely used as a critical raw ingredient in producing many food products. The demand for starches in the food industry is driven by factors such as population growth, changing consumer preferences, and increasing demand for convenience foods.
- Some of the key applications of starches in general provisions and staple foods include bakery products, pasta and noodles, confectionery products, meat products and dairy products.
- **Key players in the market:** Cargill, Ingredion Incorporated, Archer Daniels Midland Company, Tate & Lyle PLC, Roquette Frères Other notable players in the market for starches include Grain Processing Corporation, Avebe, Emsland Group, and Beneo.

Commercial production

1. Extraction

The first is the extraction of starch from the raw material (usually corn, wheat, or potatoes) which is separated from the other components of the plant by washing, grinding, and screening.

2. Purification:

Purified to remove any impurities such as proteins, lipids, and fiber, typically done by adding water to the starch slurry and separating the starch from the other components using centrifugation or filtration.

3. Modification:

This involves physical or chemical treatments such as heat treatment, acid hydrolysis, or enzymatic conversion. Used in a wide range of applications, from thickening and stabilizing agents in food products to binders in paper products.

4. Drying and Packaging:

Starches are typically dried using hot air or drum drying techniques and then packaged in bags or containers for distribution.

The specific production process for starches may vary depending on the raw material used and the intended application of the final product.

