



CIRANDA

ORGANIC POTATO STARCH



SUPERIOR WATER-BINDING

Like most starches, organic potato starch functions as a thickener, texturizer and stabilizer; however, the unique properties of potato starch create a high performing starch that functions unlike any other.

Potato starch granules are much larger than those of other food starches, giving it greater water-binding capacity. In meat and meat alternatives, potato starch captures water released by proteins during cooking to produce a more moist product with improved texture.

TEMPERATURE MATTERS

Potato starch has the lowest swelling temperature (~137°F) and the highest peak viscosity of any native starch. In baked goods, potato starch swells as the

dough begins to rise, improving and stabilizing the volume. After cooling, it forms an invisible barrier that keeps breads, cookies and biscuits crisp and fresh for longer. In instant products like dry soup and gravy mixes, potato starch exhibits excellent viscosity and texture forming properties with no off-flavors.

NATIVE OR PRE-GEL STARCH

Native potato starch is an excellent carrier in dry spice blends and acts as an anti-caking agent in shredded cheese and icing sugar. Pre-gel potato starch has been pre-cooked and dried to activate in cold water. It is especially useful in gluten-free baking to improve batter and dough viscosity and replace eggs and gums.

PRODUCTS

- Organic Potato Starch Native
- Organic Potato Starch Pre-gel

ORGANIC POTATO STARCH



Potato Starch Native



Potato Starch Pre-gel

PACKAGING

Potato Starch Native 25 Kg / 55.11 lbs paper bag
 Potato Starch Pre-gel 20 Kg / 44.09 lbs paper bag

KEY BENEFITS

- Organic, non-GMO, kosher, gluten-free
- Neutral color and flavor
- Excellent viscosity building and water binding
- Forms a glossy, transparent gel
- Low temperature swelling granules
- European origin

PHYSICAL PROPERTIES

ASPECT	Powder	COLOR	White
AROMA	Neutral	FLAVOR	Neutral



APPLICATION	EXAMPLES	FUNCTION	
		Organic Potato Starch Native	Organic Potato Starch Pre-gel
BAKERY & SNACKS	Breads; muffins; pizza crust; tortillas; biscuits; crackers	Water binder; moisture control; crispiness; gluing agent	Stabilize loaf rise; modify dough viscosity; egg replacer
CONFECTIONERY	Fruit and gummy snacks; licorice; soft caramels	Gelling agent; water binder	Soft texture; moisture control; viscosity builder
DAIRY & NON-DAIRY	Yogurt; cheese; ice cream	Thickener; stabilizer; texturizer	Viscosity builder; texture stability; gum replacer
DESSERTS	Fruit fillings; puddings	Viscosity builder; clarity	Gum replacer
DRESSINGS, SAUCES & CONDIMENTS	Salad dressing; dips; gravies; spreads	Thickener; stabilizer; fat replacer	Filling agent; viscosity
DRY BLENDS	Seasonings; flour blends; dry soup mixes; gravy mix	Flavor carrier; anti-caking agent	Flavor carrier; viscosity builder
MEAT & ANALOGUES	Sausages, patties, crumbles	Water binder; moisture; creates crispy breadings and coatings	Binding
NUTRA & PHARMA	Gummy vitamins; lozenges; cough syrups, medicines	Bulking; clarity	Viscosity; clarity
PASTA & NOODLES	Fresh or dry pasta; noodles	Sheeting stability; improved noodle elasticity	Viscosity modifier; egg substitute
PET & ANIMAL NUTRITION	Wet or dry pet food; treats; toppers	Grain-free carbohydrate source; texture; thickener in wet products	Viscosity
PREPARED & FROZEN MEALS	Soups; meal centers	Thickener	Water binder

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