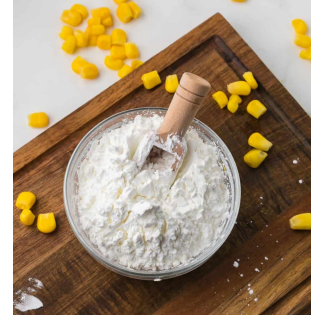


1. Product Details

- **Product Name:** Cornstarch (Corn Flour)
- **Botanical Name:** *Zea mays*
- **Type:** Food Grade or Industrial Grade
- **Origin:** India
- **Description:** Cornstarch is a fine, powdery starch derived from corn kernels. It is widely used in the food industry as a thickening agent, stabilizer, and binder, and in non-food industries for adhesives, textiles, and paper manufacturing.



2. Physical Specifications

Parameter	Specification
Appearance	Fine, smooth powder
Color	White or slightly off-white
Odor	Neutral, free from off-smells
Taste	Neutral
Particle Size	≥ 95% passes through a 100-mesh sieve
Moisture Content	≤ 12%
Purity (Starch Content)	≥ 88%
Ash Content	≤ 0.2%

3. Chemical Specifications

Parameter	Specification
pH (10% Solution)	4.5–7.0
Protein Content	≤ 0.35%
Fat Content	≤ 0.15%
Fiber Content	≤ 0.2%
Sulfur Dioxide (SO ₂)	≤ 30 ppm
Lead (Pb)	≤ 1 ppm
Arsenic (As)	≤ 0.5 ppm

4. Nutritional Information (per 100g)

Nutrient	Content
Energy	381 kcal
Carbohydrates	91g
Protein	0.3g
Fat	0.1g
Dietary Fiber	0g
Calcium	2mg
Iron	0.1mg

5. Applications

- **Food Industry:**
 - Thickening agent for soups, sauces, and gravies.
 - Used in baked goods, puddings, and custards.
 - Stabilizer in dairy and confectionery products.
- **Non-Food Industry:**
 - Adhesive in paper and packaging.
 - Textile stiffening agent.
 - Ingredient in pharmaceuticals and cosmetics.

6. Packing and Shipping Details

- **Packing:**
 - Multi-layer paper bags with poly liner or polypropylene woven sacks.
 - Common sizes: **25kg, 50kg**, or bulk packaging in **1-ton jumbo bags**.
- **Storage:**
 - Store in a cool, dry, and ventilated place, away from moisture and contaminants.
- **Shelf Life:**
 - **24 months** under proper storage conditions.
- **Container Loading Capacity:**
 - **20ft Container:** Up to 17–18 MT
 - **40ft Container:** Up to 25–26 MT

