

*Nutri*Starch[®]

MAIZE STARCH

Top
Quality
Simply!



THE PRODUCT DOES NOT CONTAIN GENETICALLY MODIFIED ORGANISMS

**NON
GMO**





NutriStarch®

MAIZE STARCH

- 🌿 Omnia Nisasta offers top quality native corn starch under NutriStarch® brand.
- 🌿 NutriStarch® is manufactured in state of the art manufacturing unit , from 100 % Non GMO corn.
- 🌿 Native Corn Starch is a carbohydrate, appearing as a Fine white powder with neutral odour and taste, obtained from corn grains using milling and physical methods.
- 🌿 Physical and chemical properties of native starch remain unaltered.

Applications

- 🌿 **NutriStarch®** is the ingredient of choice for various applications like custard, sauces, baking powder, noodles, and many instant foods.
- 🌿 NutriStarch® has wide usages in the baking industry where it is being used as binding agent, improving the volume, eating quality and tenderness.
- 🌿 NutriStarch® can be used for the dressing on salads.
- 🌿 NutriStarch® can be used also in the thickening of sauces and other gravies.
- 🌿 NutriStarch® is appreciated in molding of gums, adhesives and other jelly food items.
- 🌿 NutriStarch® used in dairy and cream products for its various features and benefits related to viscosity and thickening etc...
- 🌿 NutriStarch® when used in dry soup it reduces the moisture.
- 🌿 NutriStarch® gives a soft consistency with pure flavor release in baby foods.
- 🌿 NutriStarch® is also used in Carton Industries for the purpose of granting adhesive benefits in corrugated board production.





Top Quality, Simply!

NutriStarch®
MAIZE STARCH

Features & Benefits

- ✔ NutriStarch® offers various features and benefits with the major ones being;
- ✔ Texturizing and thickening properties.
- ✔ Full control of the viscosity of various food products.
- ✔ Stability of Final products.
- ✔ Shelf life extension.
- ✔ Clarity and reduced retrogradation.
- ✔ Increased water- holding capacity.
- ✔ Body and mouthfeel.

Usage Area

Food Industry

Bakery, baklava and basic foods.

Physical Properties

Physical State

Solid

Solubility in water (<50°C)

not soluble

Density (25°C, g/cm³)

~ 0,60 (bulk density) 5.00

Certificates

BRC including FSMA module, FSSC 22000, IP & NGP certificate for GMO control, ISO 27001, ISO 9001, ISO 14001, OHSAS 18001
NutriStarch® is Kosher and Halal certified.

GMO

NutriStarch® is Non-GMO.

Storage

Keep in cool and dry place.

Packaging

NutriStarch® maltodextrin is packed in 25kg bags or big bags.

Shelf Life

24 months stored sealed under recommended conditions.

Allergens

NutriStarch® is Allergen free.

NutriStarch® does not contain food additives, food colors, antioxidants, preservatives or material of animal origin.

www.omnianisasta.com.tr





**Omnia Nişasta
Sanayi ve Ticaret A.Ş.**

Hacı Sabancı OSB Yunus Emre Cad. No: 8
01140 Sarıçam/Adana/TURKEY

Phone: +90 322 322 37 37
Fax: +90 322 322 98 98
info@omniansasta.com.tr
export@omniansasta.com.tr
www.omniansasta.com.tr

