

# POTATO STARCH

Potato starch has unique swelling temperature profile that allows to benefit from its functionality in various clean label and organic foodstuff product manufacturing. Potato starch may be used as water binder, viscosity creator, gelling and gluing agent, anti-caking and bulking agent, stabilizer, and absorbent. It also provides moisture migration prevention in baked goods and many more. Organic option also available.

## PRODUCT



161 KgCO<sub>2</sub>e Per One Ton

Max 300 Km Around The Processing

Wide Application

100% Allergen And Gluten Free

Organic And Non Organic

Clean Label And Organic Solutions

## SEGMENTS

BAKERY & PASTRY

MEAT ANALOGUES

SWEETS AND DESSERTS

SNACKS

## PACKAGING

1 kg

25 kg

Big Bags

## CERTIFICATES

ISCC PLUS

BRC

GLUTEN FREE

KOSHER

HALAL

EU ORGANIC CERTIFICATES

Sustainable  
Organic  
Vegan  
Gluten-Free

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