

COLD SWELLING POTATO STARCH



Cold swelling potato starch has excellent ability to bind water and create a viscosity in cold or room temperature. Potato starch CS is most useful in dry blends, short shelf life products or as processing agent in various organic product developments. It may replace other hydrocolloids in gluten-free bakery and also other organic applications. It is hydroscopic powder. Organic option also available.

PRODUCT



197 KgCO²e Per
One Ton

Only Physical
Modification

Water Binder And
Viscosity Creating
In Cold And Hot
Conditions

100% Allergen
And Gluten Free

Organic And Non
Organic

Game-Changer In
Gluten Free
Solutions

SEGMENTS

BAKERY & PASTRY

SWEETS AND
DESSERTS

SNACKS

PACKAGING

20 kg

Big Bags

CERTIFICATES

BRC

KOSHER

HALAL

Sustainable
Organic
Vegan
Gluten-Free

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Joglas str. 2, Ungurpils, Alojas
province, LATVIA