

# Corn starch

## What is corn starch?

Starch is natural, high polymer energy of source that is produced through the carbon dioxide assimilation of plant stored in the root, stem and grain in the shape of polymer. Daesang's corn starch is produced by the physical separation and purification of embryo bud, corn hull and gluten through wet-milling process of corn.

Application	Function
Boiled fish paste & meat products	Bulking/Thickening agent
Noodles	Control of texture
Beer	Brewing(Fermentation source)
Bakery & Confectionery	Bulking agent/Control of texture
Paper & Carton box & Textile manufacture	Thickener/Sizing

## Properties

- Displays viscosity when heated as its crystalline structure is destroyed
- Nontransparent paste and excellent gel forming capability
- Expander, thickening agent for various purposes

## Product

**PRODUCT** Corn Starch

**COUNTRY OF ORIGIN** South Korea

**PRODUCT GRADE** Food grade  
Industrial grade

**PACKAGE** 25kg kraft bag

## Quality Assurance

