

FOOD BY-PRODUCT

Corn Starch

ALIONEXAGRO
Photo coming soon
Stăuceni · Republic of Moldova

Scientific name: Zea mays L.
Food grade, natural thickening agent

Food-grade corn starch - fine white powder, natural thickening agent. Used in the food industry for sauces, soups, desserts, and confectionery.

CHARACTERISTICS

Appearance	Fine, dry powder
Colour	White
Odour	Neutral, free of foreign odour

PHYSICAL & CHEMICAL PROPERTIES

Starch content	≥ 99%
Moisture	≤ 13%
Ash content	≤ 0.15%
pH	4.5–7

LOGISTICS & ORIGIN

ORIGIN
Republic of Moldova / Black Sea region

MINIMUM ORDER
22 MT

PACKAGING
Paper bags 25 kg · big-bag 1 MT

STORAGE / SHELF LIFE
12 months under dry conditions (humidity ≤ 70%,
temperature ≤ 25 °C)

INCOTERMS
FCA · FOB · CIF · CPT · DAP · DDP

SCIENTIFIC NAME
Zea mays L.

CERTIFICATIONS

