How to Manufacture Starch and Its Derivatives

(Wheat Starch, Maize Starch, Rice Starch, Potato Starch, etc.)

Introduction

Starch is a group of poly saccharides, composed of glucopyranose units joined together by glucosidric linkages. Starch is also metabolized for energy in plants and animals, and is used to produce a large number of industrial products. Starch is processed to produce many of the sugars in processed foods. The biggest industrial non food use of starch is as adhesive in the paper making process.



Other important fields of starch application are textiles, cosmetic and pharmaceutical uses. Starch can be obtained from maize, sorghum, roots and tubers such as tapioca, arrow root, potatoes etc. Starch truly serves as a multifunctional ingredient in the food industry. Starch is one of the most present biomaterials has witnessed significant developments over the years.



By products are obtained in the manufacture of different types of starch such as maize gluten has a number of interesting possible uses in industry, zein (by product of corn processing) is used in the preparation of stable glass like plastics, modification of zien is used as adhesives and in the preparation of coating compositions for paper, the most important by product from wheat starch manufacture is gluten



which is used in preparing diabetic foods, for feeding cattle, thickening agent in textile printing and so on. The Global starch market is likely to get respite from deceleration in its market growth, with growth poised to receive a new lease of life in the next few years. This book basically illustrates about the properties, structures, manufacturing process explained with flowcharts and diagrams, applications of starch



and its derivatives etc. The major contents of the book are structure and chemical properties of starch, chemical composition, molecular structure, starch granule properties, water sorption and granule swelling as a function of relative humidity, factors affecting starch paste properties, the oxidation of starch etc. This is a unique book, concise, up to date resource offering a valuable presentation of the subject. This book contains processes of starch and its derivatives. This book is an invaluable resource for new entrepreneurs, industrialists, consultants, libraries.



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LIST OF MACHINERY / EQUIPMENT SUPPLIERS



Niir Project Consultancy Services (NPCS) can provide Process Technology Book on Starch and Its Derivatives

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Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation



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- Corporates
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- Individual Entrepreneurs
- O NRI's
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- Industry / trade associations



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- O Ayurvedic And Herbal Medicines, Herbal Cosmetics
- Alcoholic And Non Alcoholic Beverages, Drinks
- O Adhesives, Industrial Adhesive, Sealants, Glues, Gum &

Resin

- Activated Carbon & Activated Charcoal
- O Aluminium And Aluminium Extrusion Profiles & Sections,
- O Bio-fertilizers And Biotechnology
- Breakfast Snacks And Cereal Food
- O Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling



- O Bamboo And Cane Based Projects
- Building Materials And Construction Projects
- O Biodegradable & Bioplastic Based Projects
- Chemicals (Organic And Inorganic)
- O Confectionery, Bakery/Baking And Other Food
- Cereal Processing
- O Coconut And Coconut Based Products
- Cold Storage For Fruits & Vegetables
- Coal & Coal Byproduct



- Copper & Copper Based Projects
- Dairy/Milk Processing
- Disinfectants, Pesticides, Insecticides, Mosquito Repellents,
- Electrical, Electronic And Computer based Projects
- O Essential Oils, Oils & Fats And Allied
- Engineering Goods
- O Fibre Glass & Float Glass
- Fast Moving Consumer Goods
- Food, Bakery, Agro Processing



- Fruits & Vegetables Processing
- Ferro Alloys Based Projects
- Fertilizers & Biofertilizers
- Ginger & Ginger Based Projects
- Herbs And Medicinal Cultivation And Jatropha (Biofuel)
- Hotel & Hospitability Projects
- Hospital Based Projects
- Herbal Based Projects
- O Inks, Stationery And Export Industries



- Infrastructure Projects
- Jute & Jute Based Products
- Leather And Leather Based Projects
- Leisure & Entertainment Based Projects
- Livestock Farming Of Birds & Animals
- Minerals And Minerals
- Maize Processing(Wet Milling) & Maize Based Projects
- Medical Plastics, Disposables Plastic Syringe, Blood Bags
- Organic Farming, Neem Products Etc.



- O Paints, Pigments, Varnish & Lacquer
- O Paper And Paper Board, Paper Recycling Projects
- Printing Inks
- Packaging Based Projects
- Perfumes, Cosmetics And Flavours
- O Power Generation Based Projects & Renewable Energy

Based Projects

- Pharmaceuticals And Drugs
- O Plantations, Farming And Cultivations
- O Plastic Film, Plastic Waste And Plastic Compounds
- O Plastic, PVC, PET, HDPE, LDPE Etc.



- Potato And Potato Based Projects
- Printing And Packaging
- Real Estate, Leisure And Hospitality
- O Rubber And Rubber Products
- Soaps And Detergents
- Stationary Products
- O Spices And Snacks Food
- O Steel & Steel Products
- Textile Auxiliary And Chemicals



- Township & Residential Complex
- Textiles And Readymade Garments
- Waste Management & Recycling
- Wood & Wood Products
- Water Industry(Packaged Drinking Water & Mineral Water)
- Wire & Cable



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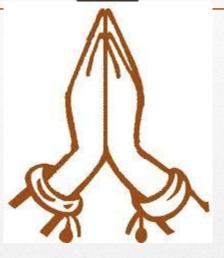


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