



B.C.H. America, Inc.

- Since 1997

Starches Portfolio

Corn Starch

Properties: White powder

Purpose: Bulking agent

Where Used: Canned foods, herb and spice carrier, chewing gum, condiments, confectionary, dehydrated foods, dry mixes, food powders, gravies, sauces, cosmetics, pharmaceuticals

Fava Bean Starch

Properties: Beige with green hue; powder

Purpose: Bulking agent, texture and volume enhancer, dough strengthener, thickener

Where Used: Protein bars, gluten-free coatings, pasta, gluten-free bread, protein enriched bread

Mung Bean Starch

Properties: Beige or white powder

Purpose: Bulking agent, thickener

Where Used: Soups, stews, sauces, stir fries, noodles, vermicelli

Pea Starch

Properties: White with slight green hue; powder

Purpose: Bulking agent, thickener

Where Used: Confectionaries, bakery items, sauces, soups, noodles, pastas, vermicelli, meat products

Potato Starch (+Flakes)

Properties: White powder or flakes

Purpose: Bulking agent, thickener, binding agent, texturizing agent, anti-caking agent, gelling agent

Where Used: Soups, sauces, snacks, instant mashed potatoes, frozen desserts, gravies, processed sea food, processed meat

Rice Starch

Properties: White or brown; powder

Purpose: Thickening agent, whitening agent, smoothing agent, stabilizer

Where Used: Confectionary coatings, chocolate lentils, chewing gum, bakery icings, bakery fillings, custards, puddings

Tapioca Starch

Properties: White powder

Purpose: Thickener, stabilizer, binding agent

Where Used: Puddings, breads, sauces, fruit pies, meat products, tortillas, gravies

43 Danbury Road, 2nd Floor, Wilton, CT 06897 USA

Tel: 203-834-0556 • Fax: 203-834-0576 • Email: info@bchamerica.com • www.bchamerica.com