



New product

# Substitute for Potato Starch

## 【Application】

- **Thickener for food**

(“Substitute for Potato Starch” can be used as thickener for food.)

- **Fry batter**

(“Substitute for Potato Starch” provides crispy texture)

- **Fish paste, Ham and sausage products**

(“Substitute for Potato Starch” provides strong elasticity for fish paste like potato starch does.)



# EVERCORN, INC.

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## “Substitute for Potato Starch”

It can be substituted for potato starch fully or partially.

### 【Property】

- It is the processed starch made of cornstarch which has modified viscosity characteristic closed to potato starch.
- It can be substituted for potato starch fully or partially.

### 【Application】

#### Fish paste, Ham and sausage products

“Substitute for Potato Starch” provides strong elasticity for fish paste like potato starch does. These products made with “Substitute for Potato Starch” is in stable when chilled storage.



**Fly batter:** “Substitute for Potato Starch” provides crispy texture



#### Thickener for food :

“Substitute for Potato Starch” can be used as thickener for food.  
Please add 1.3~1.5 times more amounts than potato starch.



※This product meets the Japan Food Additive specification for modified starch



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