



WE'RE THE
FIRST INDIAN COMPANY
TO EXTRACT NATIVE POTATO STARCH



WHO WE ARE!

Stagot is India's First and foremost company to extract native potato starch from whole potatoes with state of art starchology and its roots firmly planted in Gujarat's rich land. We source the best origin potatoes from some of the most innovative farmers, combining our passion and expertise to bring you the most remarkable native potato starch. At Stagot, we intend that the food should be safe and high in quality which is backed by state of the art infrastructure and equipped with a modern processing line, quality check equipment, warehouse and Automated packaging section.

INFRASTRUCTURE

Stagot being one of the most popular and renowned export house, Incorporation of modern technologies and Infrastructure has always been at its core to evolve quality along with global standards. Our Manufacturing facilities are fully Automated and modernized with admixture detection technology, recognized under compliance of ISO22000, BRC, GMP, FSSAI, HALAL, FSSC, KOSHER worldwide.



QUALITY

As Stagot, Everyone right from Management to Production & QC person are committed to consistently deliver high-quality products that meet or exceed our customer's specifications. Product must be of the highest microbiological purity uniform in its physical and chemical characteristics from delivery to delivery. We apply Strict quality control procedures in the form of rigorous laboratory tests are applied systematically at every stage of production from the receipt of raw material to the finished products.

IN HOUSE LABORATORY

ANALYSIS LAB

Moisture
pH
Viscosity
Ash
Fiber
Protein
Black Spot
Whitiness

MICROBIOLOGY LAB

Standard plate count
Salmonella
Yeast count
Mold count
Coliform
E-coli



PRODUCT

POTATO STARCH

Potatoes have been an economical and essentially staple part of the diet for hundreds of years. Potato starch is an odourless, non-toxic, and non-irritating fine white powder that is ideal for application in various industries. Potato starch is easy to cook with because it has a number of desirable culinary characteristics, such as neutral taste, good clarity, high binding strength, low melting point, thick paste consistency, and a low tendency to foam or yellow the solution.



SPECIFICATION

Product Description	
Product Name	STAFO : Native Potato starch
Grade	Food grade
Country of Origin	INDIA
Description	Potato starch is extracted by mechanical process of separating starch from whole potatoes and drying process. It is intended for application purpose in food and pharma.
Organoleptic Properties	
Apperance Texture	Free flowing fine powder
Colour	Pure White, Approx. 94% whiteness
Aroma	Typical, no foreign aroma
Flavour	Typical, no foreign flavor
Peak Viscosity (4% Solution DB)	Minimum 1000 BU
Physical, Chemical & Heavy Metal Properties	
Moisture content	< 20%(M/M)
Ph 20% w/w	5 to 8 ph
Ash content	< 0.35%
Particle size	100% below 120 µm
Fiber content	< 0.25%
So2 Content	< 10mg/Kg
Arsenic	< .10mg/kg
Cadmium	< .10mg/kg
Lead	< .10mg/kg
Mercury	< .05mg/kg
Microbiological Parameter	
Total Plate Count	< 10000 cfu/g
Total Yeast count	< 250 cfu/g
Total Mould count	< 250 cfu/g
Escherichia Coli	Absent /g
Salmonella Bacteria	Absent /25g
Sporulated Microrganism	Max 2000 UFG/g
Other Information	
List of Ingredient	Potatoes
Packaging Type	25 kg HDPE/KRAFT with food grade Liner inside and PP natural outside.
Storage Condition	Keep in dry place, FREE from foreign Scents
Best by Date	Potato starch is stored in original packaging in conditions complaint with specificati qualities for the period of 5 years.
Batch Number	Identified by the date and shift destination must be labelled on bags.

PRODUCT APPLICATIONS

DAIRY – PIZZA CHEESE

Potato starch is the best available option for fresh cheese, processed cheese, imitation cheese, yoghurt, desserts, ice cream and a variety of dairy products due to following reasons:

Increases the quality and shelf life

Works as an ideal emulsifying and thickening agent

Contains properties of smooth and shiny texture

Excellent taste profile of drink, set and stirred yoghurts, water binding and whipping

SUGAR CONFECTIONERY

Gummies and jellies traditionally rely on gelatine as the gelling agent. However, there is an increasing demand for new textures as well as plant-based alternatives to the classic gummy.

A development that can be fully supported by Potato Starch.

DRESSINGS, SAUCES & SOUPS

The plant-based trend is growing, resulting in a demand for plant-based alternatives to almost any type of food. With potato starches you can produce sauces and dressing that is free of ingredients of animal origin, low fat and cost efficient.

Instant thickening

Thickeners can be added to various types of liquids at different temperatures. When poured into the beverage, the powder must disperse quickly and dissolve without forming any lumps. High quality potato starch has a clean and neutral taste. It develops a short and smooth texture and a superior transparency.

MEAT & FISH

Processed meat is a broad term for many different meat products, for example paté, sausages and cold cuts. Potato based ingredients can contribute positively in many ways, whether there is a need for emulsification, water binding, adding texture or binding pieces of meat together.





SNACKS

Snack products are constantly undergoing changes in both shape and flavor to meet changing consumer tastes and preferences. You use an extrusion process to make such snacks, one of two ways – either direct or indirect extrusion. Regardless of the production method, the choice and quality of ingredients makes a difference in both production process and final snack product

Increases the shelf life of food

Improves the texture and crispness

Makes the product softer, crispier & reduces oil absorption upon frying of extruded pellets

Starch-based coatings and adhesives can replace fat or oil in low-fat baked snacks

NOODLES & PASTA

Instant noodles are precooked to make the preparation of the final meal as easy and convenient for the consumer as possible. The rehydration of the noodle must be uniform and fast. Adding a potato-based starch to the wheat-based dough will accommodate this. Stago has the solutions for use in instant noodles, meeting your requirements to peak viscosity, gelatinization temperature etc.

PHARMACEUTICAL

Potato starch is regarded as a multifunctional pharmaceutical auxiliary. It is used for various purposes like:

Manufacturing of SSG (sodium starch glycolate) and as other inactive ingredients

Utilized as a filler/diluents and disintegrating agent in solid dosage forms

Absorbs water rapidly, allowing tablets to disintegrate appropriately

COATING / BATTER

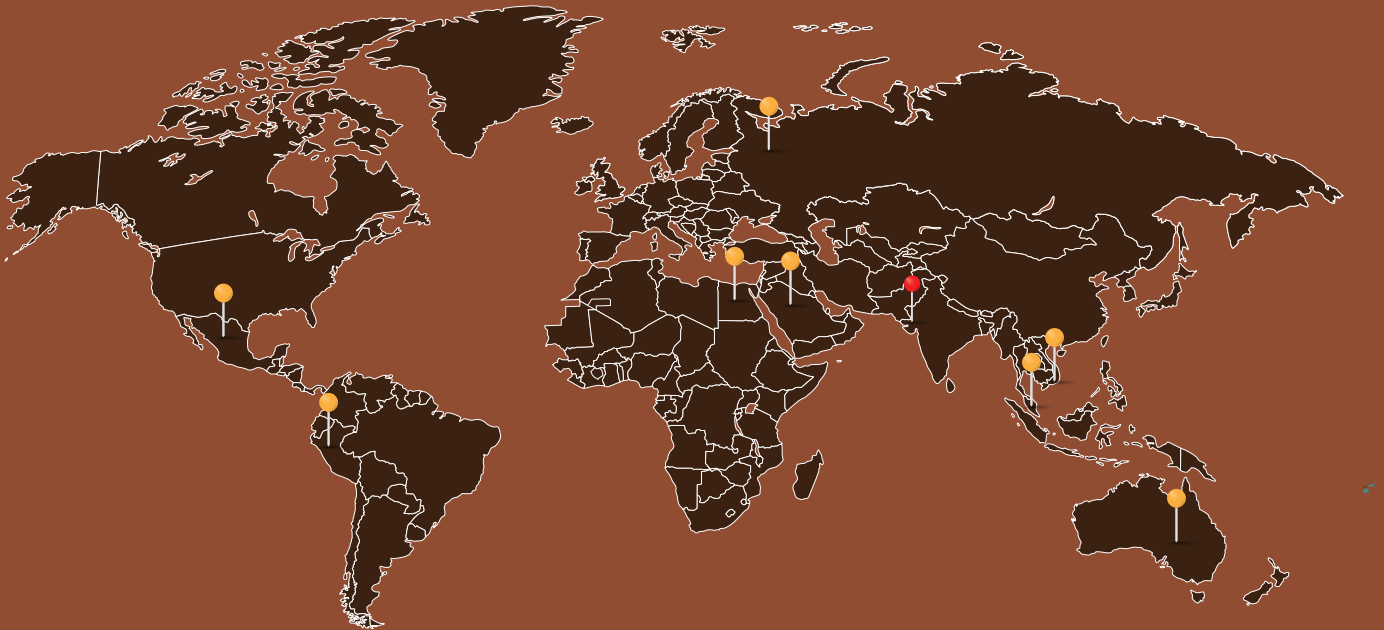
Following qualities make Potato starch an excellent ingredient for coating and batter:

Excellent stabilising and binding property

Thickening ability that creates a crisp texture in fried foods

Makes the product more palatable, improve its chewability, and enhance its durability

WE SERVE WORLD WIDE



India



FSSC 22000



Get In Touch



✉ sales@stagot.com | info@stagot.com

'STAGOT HOUSE', PLOT No. 675/1, Village - Sundha, Palanpur- 385510,
Dist. - Banaskantha, Gujarat, India