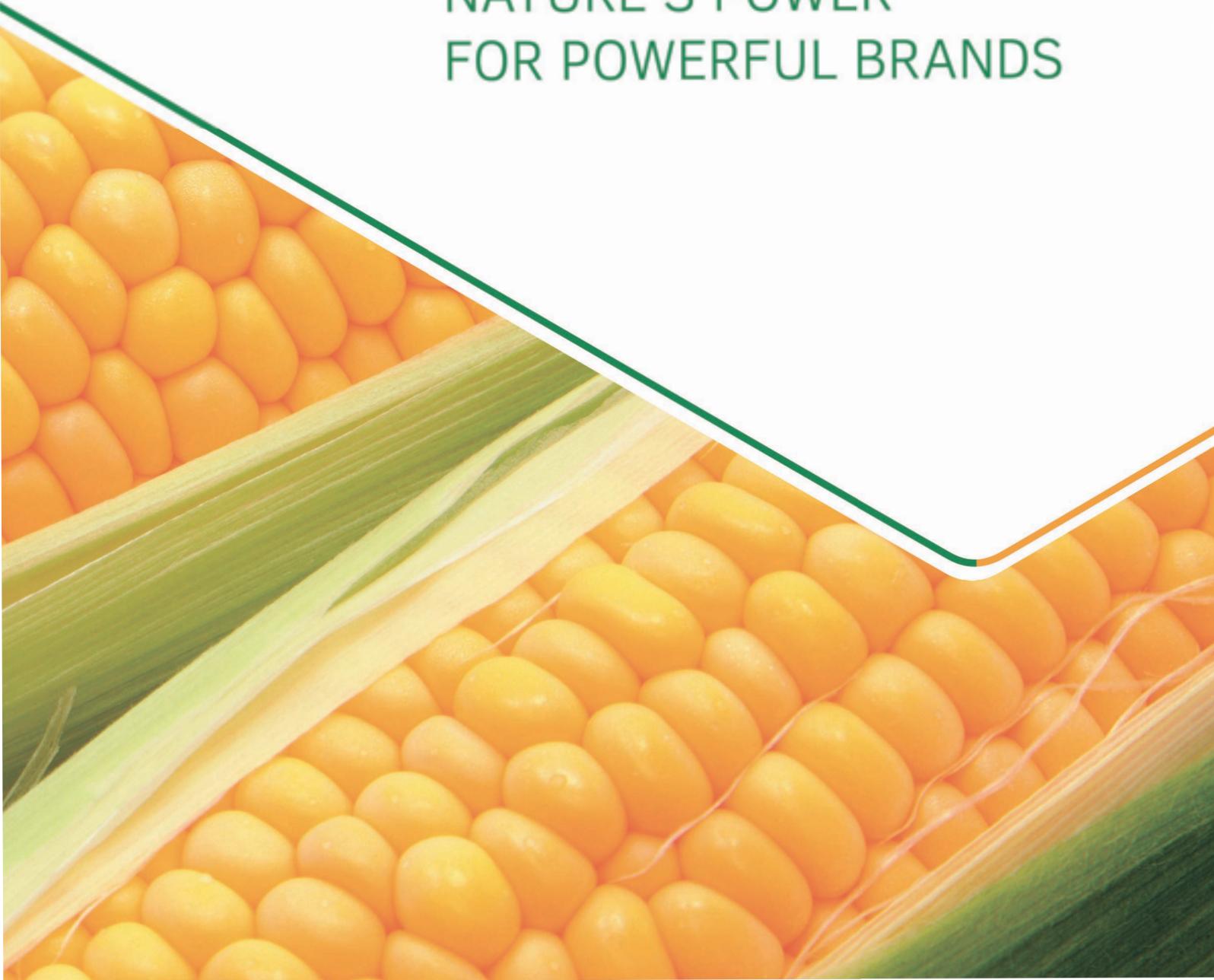




NATURE'S POWER  
FOR POWERFUL BRANDS



# INTERSTARCH MANUFACTURES MORE THAN 30 PRODUCTS, WITH THREE MAJOR APPLICATION FIELDS:



## NON-FOOD APPLICATION

Modified non-food starches

Native non-food starches

Glucose syrups (industrial)

Corn steep liquor (industrial)



## ANIMAL FEED

Corn gluten meal

Corn gluten feed

Corn steep liquor

Vital Wheat Gluten

Wet-milled corn germ

Corn oil cake



## HUMAN NUTRITION

Native corn & wheat starches

Modified corn & wheat starches

Waxy corn starch

Vital Wheat Gluten

Liquid Glucose

Glucose-Fructose syrups

High-Maltose syrups

Dried Syrups

Crystalline fructose

Maltodextrins

Gluten-free ingredients & blends



## SHIPMENT CONDITIONS

Interstarch Ukraine provides efficient organized logistic around the world. We deliver our products by rail, sea and road transport, covering the supply to more than 70 countries on all continents. Our solutions satisfy the needs of each client.



## QUALITY ASSURANCE

Production facilities are certified according to ISO9001, ISO22000 (HACCP), FSSC 22000 (GFSI) and Halal standards. Systematic testing and audits conducted by production laboratories, as well as by independent experts, confirm that our products meet high standards of quality.

We are approved supplier for: Nestle, Mondelez, ABInBev, Kellogg's, Dawn, Cadbury, Pepsico, Carlsberg and others.





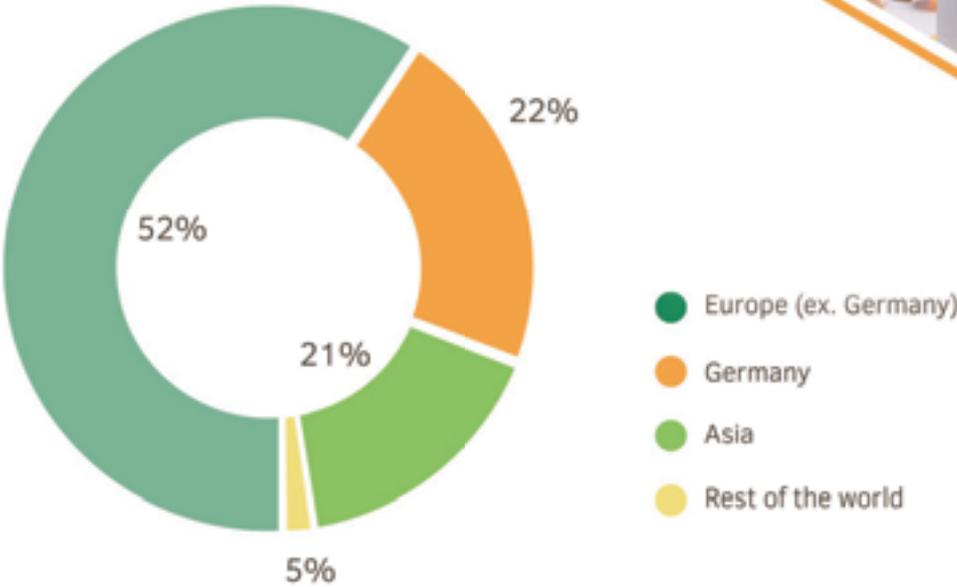
### OUR PRODUCTION BASE:

At 3 production sites in Europe, we process 690 thousand mt of harvested grain annually into the wide range of ingredients.



## INTERNATIONAL PRESENCE

We deliver our products to customers in more than 70 countries.





## VITAL WHEAT GLUTEN

Wheat gluten is a natural protein derived from wheat. Due to the delicate removal and proper drying of raw materials, our **AllStarch vital wheat gluten** distinguished by its original natural properties, therefore labeled as «vital gluten».

Gluten is used in baking, pasta production, as well as in meat and fish processing (sausages, etc.). In bakery production, gluten gives porous structure, crunchiness and aroma. It makes raw dough firm, elastic and easy to work with. During meat and fish processing, gluten is used as a natural binding protein component, which increases density. In pasta production, it is valued for its elasticity.

## VITAL WHEAT GLUTEN APPLICATIONS & BENEFITS

Application	 Baked goods	 Processed meat and fish food
	Gives softness	Structure improvement
	Increases shelf life	Protein binder
Benefits	Taste improvement	Cost optimization
	Dough strength	Partial replacement of animal protein
	Gas retention	
	Structure improvement	



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## NATIVE WHEAT STARCH

Native wheat starch is a natural ingredient derived from wheat grains. Due to clear taste, odour and whiteness, wheat starch has a huge area of application in various food and non-food industries.

Interstarch produces **AllStarch 1550 & AllStarch WN1** native wheat starches. They are used as an ingredients for baking, instant food products, dairy products, confectionery, meat and fish products, and other cooking processes due to their stabilizing and gelatinizing properties, and ability to regulate viscosity.

We also offer **gluten-free native wheat starch – AllStarch 1550 GF** – particularly developed for products with additional health & safety value, especially for people with gluten intolerance. AllStarch 1550 GF is produced by the method, that destroying gluten during processing of native wheat starch. The actual gluten content < 5 ppm. Non-GMO and GF product status is regularly confirmed by independent certified laboratory.

## NATIVE WHEAT STARCH APPLICATIONS & BENEFITS

	 Baked goods	 Dairy products	 Canned foods	 Confectionery	 Processed meat and fish food	 Prepared mixes
<b>Application</b>	Humidity control	Increases shelf life	Emulsion stabilization	Humidity control	Emulsion stabilization	Structure control
<b>Benefits</b>	Prevention fat penetration	Thickening and stabilization	Provides necessary texture	Smoothness enhance	Humidity control	Stability
	Form restoring	Viscosity	Prevents phase separation and ensures stability	Structure improvement	Increases shelf life	Taste improvement
	Increases shelf life		Smoothness enhance	Thickening and stabilization	Thickening and stabilization	
	Structure improvement		Viscosity			



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## NATIVE REGULAR CORN STARCH

Corn starch is a natural substance, carbohydrate polymer, which consists of two structurally different fractions of amylose and amylopectin with the general formula  $(C_6H_{10}O_6)_n$ .

Native corn starch is starch obtained by the process of the corn wet-milling. The technological process of starch production consists of the following steps:

- corn grains steeping for separation of extractive substances;
- fine grinding of grain to obtain a grain mush;
- grain mush washing, then separation of starch milk;
- starch milk is centrifugally dewatering and then dried into starch.

**Native regular corn starch** is a natural powdery white ingredient, used for bakery, fast food, dairy, confectionery, processed meat and fish products. No genetically modified organisms or commodities are used in the production. Product quality and safety are permanently supervised according to Quality Assurance System ISO 9001, FSSC 22000 and Halal certified.

## NATIVE CORN STARCH APPLICATIONS & BENEFITS

	 Baked goods	 Dairy products	 Confectionery	 Prepared mixes	 Alcoholic beverages, brewing
Application	Dough rheology	Prevents of lumps formation	Humidity control	Humidity control	Structure control
Benefits	Gives friability crispiness	Binding agent	Smoothness enhance	Prevents phase separation and ensures stability	Source of fermented sugars
	Damage resistance	Filler	Structure improvement	Structure improvement	Sweetness control
	Structure improvement	Dehydrating agent	Thickening and stabilization		Viscosity
	Thickening and stabilization	Viscosity	Molding products		
	Appearance improvement				



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## NATIVE WAXY CORN STARCH

The main feature of waxy corn starch is amylopectin content up to 99%. This starch has better paste stability, greater characteristics in clarity and texture. Native waxy corn starch is easily cooked up and forms a smooth, dense structure, during the cooling preserves creamy structure.

Starch from waxy corn is a perspective raw material for food application worldwide. With this starch, producers reduce the fat content without affecting taste and texture. Waxy corn starch forms texture similar to modified starches, while its labeling as a native (not modified!) corn starch. Another benefit is improving the flavor, due to neutral taste of the starch. High viscosity characteristics of waxy corn starch help to decrease the amount of starch added to food products.

## WAXY CORN STARCH MAIN CHARACTERISTICS

Moisture, %, no more than	13,0
Protein (on DS), %, no more than	0,35
Sulphur dioxide content (SO <sub>2</sub> ), mg/kg, no more than	10,0
Sieve analysis (> 200 µm), %, no more than	1,0
Amylopectyn content, not less than	94,0
Brabender viscosity (5% DS, 350 cmg, peak viscosity; after 20 min. 93°C, distilled water), BU	approx. 1100-1300; 400
Bulk density (loose), g/dm <sup>3</sup>	450-550

## WAXY CORN STARCH APPLICATION

Application	 Baked goods	 Dairy products	 Confectionery	 Prepared mixes	 Sauces & dressings	 Snacks
	Structure control	Smoothness	Viscosity	Structure control	Fat reduction	Structure control
	Dough viscosity	Creaminess	Creaminess	Paste stability	Smoothness	Fat reduction
Benefits	Flavor enhancement	Texturizer	Texturizer	Flavor enhancement	Creaminess	Crispiness
	Crispy crust	Spreadable		Clear structure	Clear structure	Flavor enhancement



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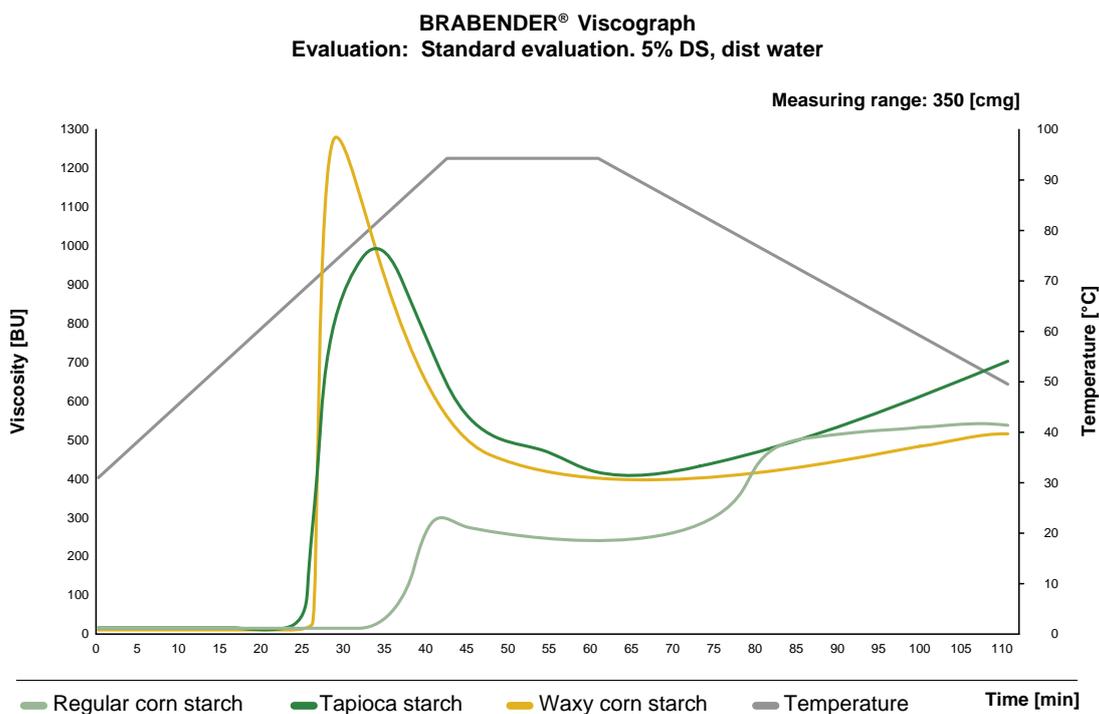


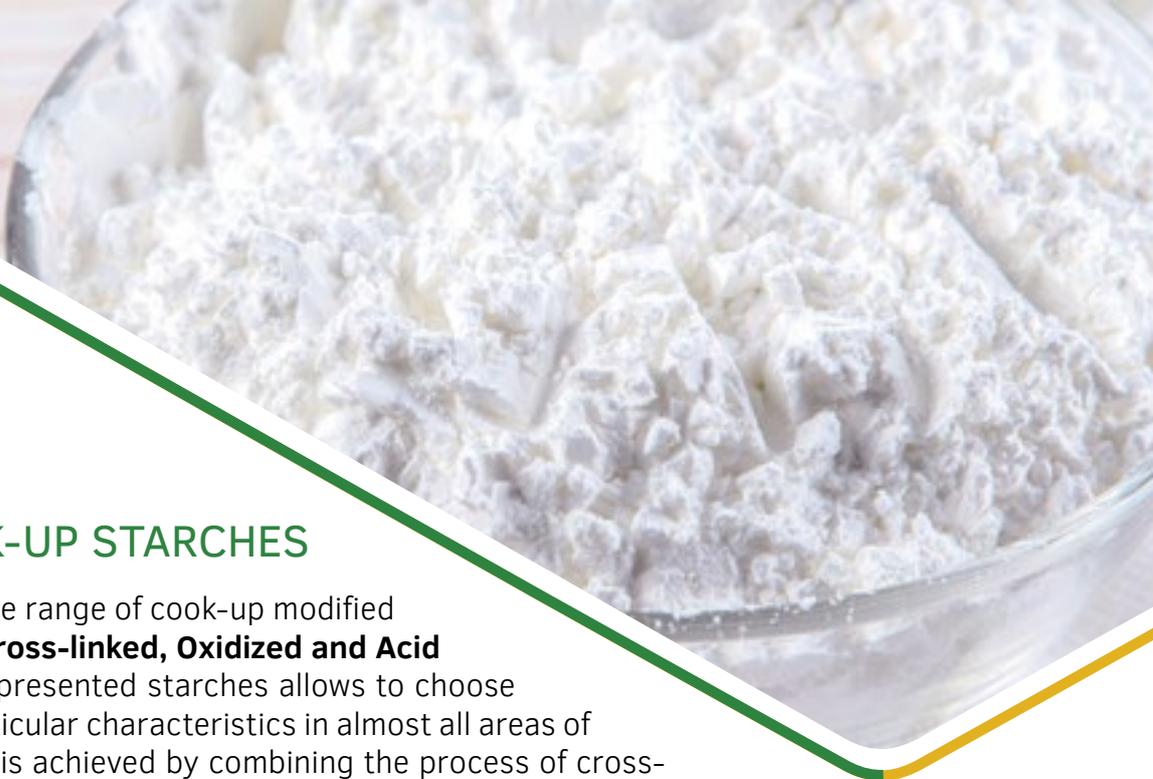
Starch from waxy corn differs from the standard corn starch, both on molecular structure and main characteristics. No genetically modified organisms or commodities are used for production. Product quality and safety are permanently supervised according to the Quality Assurance System ISO 9001, FSSC 22000 (GFSI) and Halal certified.

## WAXY CORN STARCH IN COMPARISON WITH REGULAR CORN STARCH

Main properties	Native waxy corn starch	Native regular corn starch
Viscosity	More stable viscosity High viscosity characteristics	Retrogradation Standard viscosity
Paste structure	Long structure paste with water binding capacity	Short and dense structure
Reaction to a high temperature	Elasticity and stability when heated	Weak stability
Gelatinize properties	Relatively fast gelatinize	Relatively slow gelatinize
Digestibility	Higher digestibility	Standard digestibility
Percentages of retrogradation	Lower percentages of retrogradation	Higher percentages of retrogradation
Appearance	Clear	Cloudy
Content of amylose	Less content of amylose	Typical content of amylose

## WAXY CORN STARCH, REGULAR CORN STARCH AND TAPIOCA STARCH AMYLOGRAMS





## MODIFIED COOK-UP STARCHES

Interstarch offers a wide range of cook-up modified starches: **Stabilized, Cross-linked, Oxidized and Acid thinned**. The range of presented starches allows to choose the starch with the particular characteristics in almost all areas of the food industry. This is achieved by combining the process of cross-linking, stabilization or thinning process, as well as a fine selection of raw materials (regular corn, waxy corn, wheat, or blends of starches). Production of modified starches is inextricably linked with the assessment of their consumer properties to meet various specific needs of our customers: to stabilize, to develop a specific viscosity or gelling profile, etc.

	Wheat starches			Waxy corn starch		Regular corn starch	
	E1401	E1404	E1414, E1412 E1420	E1420	E1422	E1401	E1420
Heat resistance	▲	▲	▲	■	▲	▲	■
Shear resistance	▲	▲	▲	■	▲	▲	■
Freeze-thaw stability	▼	▼	▲	■	■	▼	■
Acid resistance	■	■	▲	▼	▲	■	▼
Retrogradation	▲	▲	▼	▼	▼	▲	■
Appearance	☁	☁	☁	⊗	⊗	☁	☁
Taste	~	~	~	~	~	~	~

▲ High    ▼ Low    ■ Medium    ☁ Cloudy    ⊗ Clear    ⊗ Translucent    ~ Neutral

Each type of starch has undergone technological testing in R&D laboratories, as well as in real production conditions and adapted to a wide range of applications in the food industry. We would like to offer our customers the most effective products. Therefore, our team of professional chemical technologists and specialists is constantly studying and creating modified starches, according to special customer requests.

## APPLICATION AREA

**CONVENIENCE FOODS**  
 Canned foods  
 Microwave products  
 Dry mixes  
 Puddings  
 Soups  
 Meats

**BEVERAGES**  
 Beverage mixes

**SAUCES, GRAVIES AND MEATS**  
 Salad dressings  
 Low pH sauces  
 Neutral sauces  
 Relishes  
 Mayonnaise

**CONFECTIONERY**  
 Panning and coating  
 Gums and jellies

**BAKERY PRODUCTS**  
 Bakery fillings  
 Bakery frostings  
 Dry biscuits  
 Bakery mixes and bread improvers  
 Pies  
 Fresh Noodle  
 Frozen Pizza

**PROCESSED FRUIT AND VEGETABLES**  
 Industrial fruit preparations  
 Canned fruit and vegetables  
 Compotes

**DAIRY AND ICE CREAM**  
 Yogurt  
 Dairy desserts and drinks  
 Dessert mixes



## PREGELATINIZED STARCHES

Interstarch offers a wide range of native and modified **Pregelatinized starches** (cold water swelling starches) for food products, which require a certain viscosity texture without heating. For good texture without gelling would be enough to use CWS native starches (native pregelatinized starches), for more harsh production conditions it is better to use modified pregelatinized starches. We offer starches based on waxy corn, regular corn, wheat or blends of starches.

	CWS Wheat starches			CWS Waxy corn starch		CWS RCS
	Native 10 (a+b)	Native 11 (a)	Native 12 (b)	Native	E1422	Native
Viscosity	■	■	▼	▲	▲	■
Overall stability	■	▼	▲	▼	▲	▼
Retrogradation	● GEL	● GEL	● GEL	■	▼	● GEL
Appearance	☁	☁	☁	⊗	☁	☁
Taste	~	~	~	~	~	~

▲ High    ▼ Low    ■ Medium    ☁ Cloudy    ☁ Clear    ● GEL Gelatinized    ⊗ Translucent    ~ Neutral

Native and modified pregelatinized starches can quickly obtain a paste of necessary viscosity without heating. They increase the consumer qualities of finished products and optimize their production. Each type of starch has undergone technological testing and adapted to a wide range of applications according to customer's needs.

## APPLICATION AREA



### CONVENIENCE FOODS

Microwave products  
Dry mixes  
Puddings  
Soups



### DAIRY AND ICE CREAM

Ice cream  
Dessert mixes



### SAUCES, GRAVIES AND MEATS

Salad dressings  
Low pH sauces  
Neutral sauces  
Relishes  
Mayonnaise



### BAKERY PRODUCTS

Bakery fillings  
Bakery frostings  
Dry biscuits  
Bakery mixes and bread improvers



### BEVERAGES

Beverage mixes



### PROCESSED FRUIT AND VEGETABLES

Industrial fruit preparations  
Canned fruit and vegetables  
Compotes



### CONFECTIONERY

Dry mixes for cream  
Panning and coating  
Gums and jellies



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## LIQUID GLUCOSE SYRUPS

Glucose syrup is produced from corn starch. It is undergo to multistage purification, which guarantees high product purity and constant quality. Interstarch produces glucose syrups with wide range of dextrose equivalent.

**Low DE syrups**, with glucose equivalent of 26-32%, are economically advantageous source of dry substances, which do not increase the sweetness of the product. It becomes an excellent anti-crystallizer, due to the large amount of higher sugars in its composition.

**Regular DE syrups**, with glucose equivalent of 38-42%, are widely used as a sweetener and anti-crystallizer in the confectionery industry (as the main raw material along with sugar).

**High DE syrups**, with more than 60% glucose content, have an increased sweetness and a lower viscosity in comparison with other syrups. They prevent the crystallization of sugars, reducing the possibility of the sugaring process.

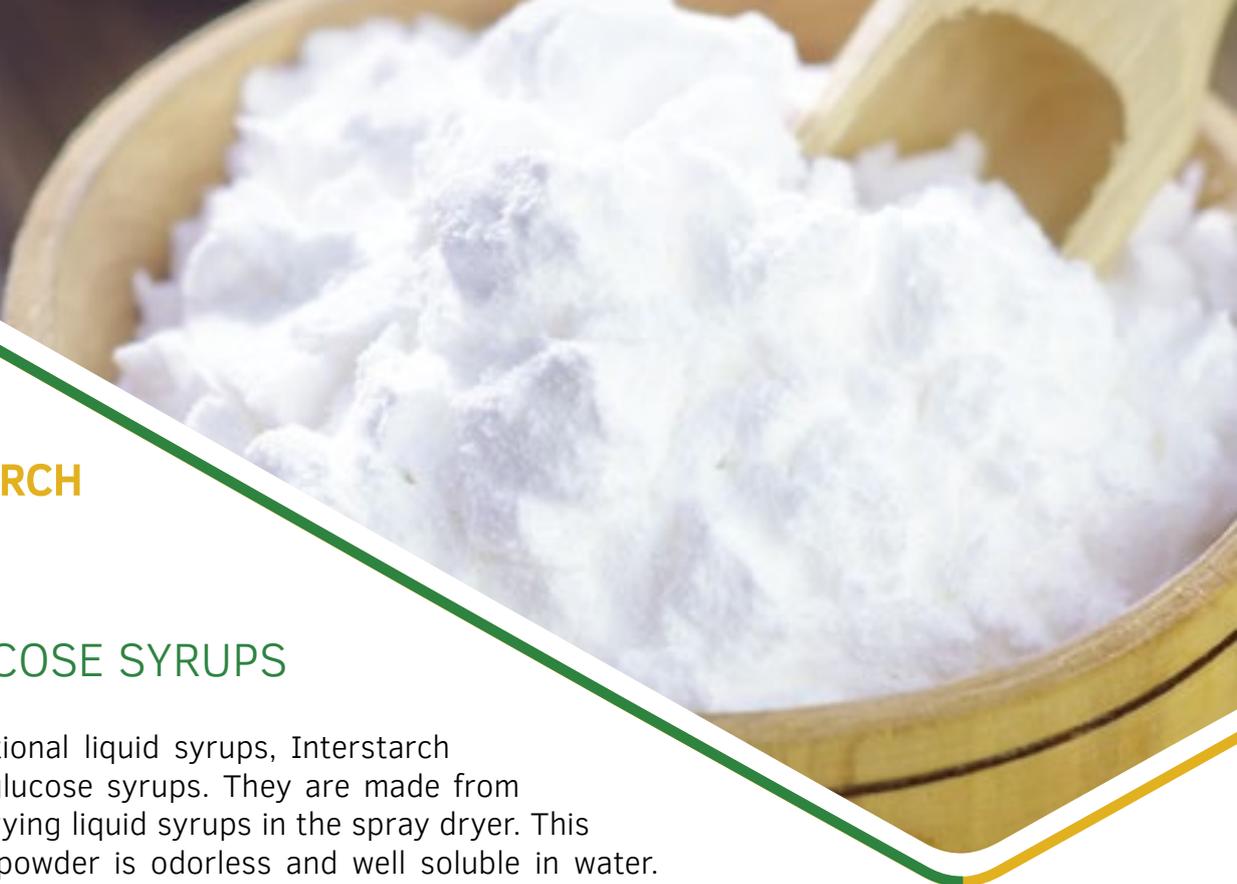
## LIQUID GLUCOSE SYRUPS APPLICATIONS & BENEFITS

 Baked goods	 Confectionery	 Dairy products	 Processed fruit and vegetables	 Processed meat and fish food	 Sauces & dressings	 Prepared mixes	 Beverages, non-alcoholic	 Canned foods
Strengthening of chewing properties	Gives elasticity/hardness	Stability	Sweetness control	Affects the taste	Sweetness control	Binding agent	Sweetness control	Structure improvement
Dough rheology	Crystallization control	Sweetness control	Smoothness enhancement	Humidity control	Smoothness enhancement	Viscosity	Affects the taste	Sweetness control
Glossy or shiny surface	Humidity control	Provides necessary texture	Thickening and stabilization	Provides necessary texture	Syneresis resistant	Structure improvement	Viscosity	Crystallization control
Gives a wet / soft consistency	Sweetness control	Viscosity	Viscosity	Viscosity	Thickening and stabilization		Enhance flavor	Glossy or shiny surface
Source of fermentable sugars	Structure improvement				Viscosity		Energy value	Viscosity
Sweetness control	Viscosity							



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## DRIED GLUCOSE SYRUPS

Along with traditional liquid syrups, Interstarch produces dried glucose syrups. They are made from corn starch by drying liquid syrups in the spray dryer. This white dispersed powder is odorless and well soluble in water. Dried glucose syrups are easy to transport, as no dry matter separates during transportation, also they are convenient to store and easy dosing.

Dried glucose syrups are used in the production of the bakery, confectionery, dairy products, and canned food. They are also used in the production of sauces, beverages, and fast food. Dried glucose syrups are used in dietary and infant formulas; they replace sugar in products where the excess water is critical.

## DRIED GLUCOSE SYRUPS APPLICATIONS & BENEFITS

								
Application	Baked goods	Beverages, non-alcoholic	Confectionery	Dairy products	Prepared mixes	Processed meat and fish food	Processed fruit and vegetables	Sauces & dressings
	Crust / crumb color	Additional nutritional value	Gives elasticity/hardness	Prevents of lumps formation	Binding agent	Affects the taste	Source of dry solids	Taste improvement
	Fermentation	Prevents of lumps formation	Taste improvement	Fermentation reaction	Taste improvement	Humidity control	Taste improvement	Sweetness control
Benefits	Gives a wet / soft consistency	Filler	Humidity control	Freezing point control	Sweetness control	Gives necessary texture	Increased penetration capability	Smoothness enhance
	Crispiness	Aroma carrier	Ability to compress	Ice crystallization control	Structure improvement	Viscosity	Sweetness control	Syneresis resistant
	Sweetness control	Sweetness control	Sweetness control	Stability				Viscosity
	Glossy or shiny surface		Glossy or shiny surface	Sweetness control				



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## MALTOSE SYRUPS

Maltose syrup is a natural substance, produced from corn starch by conversion of the polysaccharide. It has a high sweetness and does not contain any artificial or synthetic substances, as well as nutritional supplements. Maltose syrup is widely used in caramel production, bakery and confectionery. It makes product transparent and extends its shelf life, also maltose syrup acts as a stabilizer. High maltose is widely used in brewing for the partial replacement of the carbohydrate portion in brewing wort. Interstarch offers maltose syrups with different maltose content according to customer's needs.

## MALTOSE SYRUPS APPLICATIONS & BENEFITS

	 Baked goods	 Confectionery	 Dairy products	 Processed fruit and vegetables	 Sauces & dressings	 Prepared mixes	 Beverages, non-alcoholic
<b>Application</b>	Strengthening of chewing properties	Gives elasticity / hardness	Stability	Crystallization control	Sweetness control	Binding agent	Sweetness control
	Dough rheology	Crystallization control	Sweetness control	Increased penetration capability	Smoothness enhance	Crystallization control	Affects the taste
<b>Benefits</b>	Gives a wet / soft consistency	Humidity control	Provides necessary texture	Sweetness control	Syneresis resistant	Viscosity	Viscosity
	Sweetness control	Sweetness control	Viscosity	Viscosity	Viscosity	Structure improvement	Enhance flavor
	Structure improvement	Structure improvement		Glossy or shiny surface		Glossy or shiny surface	Energy value
	Glossy or shiny surface	Viscosity					



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## GLUCOSE-FRUCTOSE SYRUPS

**Glucose-fructose syrups (GFS)** is manufactured by the process of deep conversion of corn grain. Our syrups are purified by ion-exchange process to assure low content of allergens (SO<sub>2</sub> <10 ppm) and to achieve transparent and pure structure (initial ICUMSA around 12). Then our syrups are purified using filters with pores size of 1 µm and finally are passed through the bactericidal filters to guarantee the best microbiological properties. GFS contains fructose and glucose with minor other carbohydrates.

Interstarch produces glucose-fructose syrups (GFS) with different fructose content, in accordance with customer's specifications. GFS are used as natural sweeteners for the full replacement of sugar in confectionery and bakery products, for the preparation of dairy products, sauces, and breakfast cereals.

## GLUCOSE-FRUCTOSE SYRUPS APPLICATIONS & BENEFITS

Application	 Baked goods	 Beverages, non-alcoholic	 Confectionery	 Dairy products	 Prepared mixes	 Processed fruit and vegetables	 Sauces & dressings
	Crust / crumb color	Additional nutritional value	Gives elasticity/hardness	Taste improvement	Binding agent	Taste improvement	Taste improvement
	Fermentation	Calorie reduction	Crystallization control	Stability	Crystallization control	Hygroscopicity	Glossy or shiny surface
	Taste improvement	Taste improvement	Taste improvement	Sweetness control	Taste improvement	Osmotic control	Hygroscopicity
Benefits	Gives a wet / soft consistency	Osmotic control	Glossy or shiny surface	Viscosity	Sweetness control	Increased penetration capability	Sweetness control
	Sweetness control	Sweetness control	Humidity control			Sweetness control	Viscosity
	Structure improvement	Viscosity	Sweetness control				



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## MALTODEXTRINS

Interstarch introduces the new assortment of starch products — wide range of **maltodextrins** that fully meets modern requirements of food industry technological processes.

Maltodextrin is an easily digestible organic substance, a simple sweetener and thickener. It is processed by incomplete hydrolysis of starch by the action of enzymes. Maltodextrins have neutral or slightly sweet taste, well soluble in water.

This ingredient is a part of wide range of food products: yogurts, puddings, sauces, salad dressings, bakery and confectionery products, chips, ice cream, chocolate bars, sausages and many others. In addition, maltodextrin is often added to the composition of baby food: in cereals and in milk formulas.

## MALTODEXTRINS APPLICATIONS & BENEFITS

 Dairy products	 Ice-cream	 Instant beverages	 Fast food & flavoring spices	 Confectionery	 Sauces & dressings	 Processed meat and fish food	 Sports food	 Food additives
Increase dry matter by partially replaced milk or sugar	Prevention of sugar crystallization during storage	Dry matter increasing	Dry matter increasing	Crystallization inhibition	Enhance the fat feeling in low-fat product	Enhance the fat feeling in low-fat product	Inert excipient in sports supplements	Neutral spray dryer
Sugar crystallization inhibition	Cryoscopy point mix increase	Sweetness adjustment	Taste improvement	Decrease sweetness	Taste improvement	Increase the taste	Solubility improvement of the mixes	Solubility improvement of the additive
Lactose crystallization inhibition	Enhance the fat feeling in low-fat product	Taste improvement	Solubility improvement	Viscosity increasing	Giving the product a smearing texture	Speeding up the ripening process of dry sausages	Reducing water absorption capacity of mixes hygroscopic components	Improving the organoleptic characteristics and flavors
Sweetness adjustment	Improving the effectiveness of stabilizers	Foaming properties improvement (for aerated drinks)	Structure improvement	Sugar prevention		Reducing the risk of minced souring	Anti-caking agent	Aromatic encapsulation
	Sweetness degree correction	Precipitate prevention	Anti-caking agent	Reducing the feeling of «bonding»				Anti-caking agent
	Change viscosity	Anti-caking agent						



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## CRYSTALLINE FRUCTOSE

Crystalline fructose is a dry product, convenient to use and to store. It has clear and very sweet taste, without odor. Fructose is a natural sweetener and functional ingredient, which is well absorbed by human organism without causing side effects. Crystalline fructose is permitted for use by persons controlling body weight and diabetic patients. It has a low crystallisability and high solubility, and acts as a powerful moisturizer to prevent food products from drying out. Fructose perfectly preserves the aroma and sweetness of the product throughout its shelf life.



### BAKERY PRODUCTS

Baked goods  
Microwaveable baked goods  
Bakery fillings  
Creams



### SAUCES & TOPPINGS

Sweet sauces and dressings  
Fruity toppings  
Chocolate toppings



### BEVERAGES

Sport drinks  
Energy drinks  
Enhanced waters and drink concentrates  
Instant / powdered beverages  
Soft drinks  
Fruit juices



### DAIRY PRODUCTS

Yogurts  
Puddings  
Other dairy desserts and drinks



### FUNCTIONAL FOODS

Dietary products  
Reduced-calorie foods  
Diabetic foods  
sugar-free foods



### PROCESSED FRUIT & VEGETABLES

Canned fruits & vegetables  
Jams  
Fruit preserves  
Industrial fruits & vegetables preparation



### FROZEN FOODS

Industrial frozen foods



### CONFECTIONARY

Gums and jellies  
Caramels and candies  
Gelatins and liquid fondants  
Marmalade  
Chocolate



### BABY FOOD

Sweet porridge  
Fruit and vegetable purees  
Milk mixtures

## CRYSTALLINE FRUCTOSE MAIN BENEFITS:

- Crystalline fructose has a mild and clean taste without aftertaste;
- intense sweetness, that allows to use it in small doses;
- provides calorie reduction with potential cost savings;
- provides the added health benefit of a low Glycemic Index;
- synergism with other sweeteners and starches, enhances their effect;
- prolongs the shelf life of products;
- flavors enhancement, such as fruit, spices, chocolate, caramel, cinnamon and other sweet and fruity flavors;
- increased gel strength and improved texture;
- effective moisture binding, to prevent products from drying out;
- increased osmotic pressure and solubility;
- imparts a golden brown color in food products where browning is needed;
- allows the development of innovative confectionery sugar-free products.



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## GLUTEN-FREE WHEAT STARCH

ACTUAL GLUTEN CONTENT < 5 PPM

### GLUTEN FREE PRODUCTS

We believe that a sharp outbreak of gluten-related disorders should not remain without reaction, that is why we developed a product line of gluten-free ingredients.

### GENERAL INFORMATION ABOUT ALLSTARCH 1550 GF (GLUTEN FREE)

AllStarch 1550 GF is native starch. During the production process, gliadin in the native wheat starch is destroyed. Therefore, this product retains the taste and certain properties of wheat starch, without harm to health and it is a gluten free product. **AllStarch 1550 GF is declared as "gluten free" according to EU Directive 41/2009 and "Codex Alimentarius".**



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# ALLSTARCH 1550 GF (GLUTEN-FREE) NATIVE WHEAT STARCH APPLICATION



Baked goods



Confectionery



Meat&Fish



Canned foods



Dairy products

## ALLSTARCH 1550 GF MAIN CHARACTERISTICS:

	Min.	Max.
Moisture, %	10	13
Protein content, %, max.		0,3
pH - index	5,0	7,0
Bulk weight, g/dm <sup>3</sup>	400	600
Gluten content, mg/kg, less than		< 5

## LEGAL REGULATIONS

AllStarch 1550 GF complies with EU Regulation 178/2002/EC, with Regulation 1881/2006 for maximum levels for certain contaminants in foodstuffs as well as other EU regulation concerning food safety.

Production site is ISO 9001, FSSC 2000 (GFSI) and Halal certified.

No genetically modified organisms or commodities are used.



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## CORN OIL

Interstarch offers **Crude corn** oil as well as **Refined and deodorized corn oil**. Corn oil is a germ oil and therefore contains far more essential elements than ordinary seed oils. It is a natural substance produced in the process of corn germ pressing. During the corn starch production process, the corn germ is separated, crushed and heated in special roasters. Then it goes to two-stage pressing. Received oil is purified and filtrated. As a result we receive an unrefined (crude) corn oil. To receive the refined and deodorized oil, crude oil is hydrated, neutralized and afterwards filtrated, deodorized and cooled without any use of chemical reagents.

## APPLICATION

- Preparation of salads and for frying.
- Production of margarine both separately and in mixture with the other vegetable fats.
- Production of mixtures with dairy butter (40% of butter and 60% of corn oil of margarine type).
- Production of mayonnaises and dressings.
- As ingredients for chips and snack products.
- As ingredients for bakery and flour confectionary products.

## BENEFITS

- **ANTICHOLESTEROL**  
The most studied property of corn oil is that its limited usage lowers LDL blood cholesterol.
- **GENERAL HEALTH STRENGTHENING**  
Corn oil provides essential fatty acids like linoleic acid (omega - 6) required for some immune system functions. Linoleic acid is required for proper functioning of kidneys, liver, heart and digestive system.
- **HYPOTENSIVE**  
Like olive oil, corn oil reduces blood pressure in hypertensive patients.
- **ANTIOXIDANT**  
Corn oil contains Vitamin E which is an antioxidant.
- **CANCEROGEN-FREE**  
Unlike sunflower oil, corn oil does not create cancerogen substances during frying.



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## COMPLETE LIST OF PRODUCTS FOR SALE

Goods	Grade	Harmonized System Commodity Code
Corn (maize) starch	Food, industrial	HS 11081200
Waxy corn (maize) starch	Food, industrial	HS 11081200
Wheat starch	Food, industrial	HS 11081100
Modified starches	Food, industrial	HS 3505105000
Maltodextrins	Food, industrial	HS 1702905000
Cold swellable starches (pre-gel)	Food	HS 3505105000
Vital wheat gluten (VWG)	Food, feed	HS 11090000
Liquid Glucose syrups	Food, industrial	HS 170230900
Dried Glucose syrups	Food	HS 170230900
High-Maltose syrups	Food	HS 170230900
Glucose-Fructose syrups	Food	HS 1702409000
Crystalline fructose	Food	HS 17025000
Gluten-free wheat starch	Food	HS 11081100
Gluten-free baking mixes	Food	HS 21069090
Corn oil (crude)	Food	HS 1515219000
Corn oil (refined and deodorized)	Food	HS 1515299000
Corn gluten meal (CGM)	Feed	HS 23031011
Corn gluten feed (granulated)	Feed	HS 23031000
Corn steep liquor	Feed	HS 1302199900
Vet-milled corn germ	Feed	HS 1104309000
Corn oil cake	Feed	HS 23067000



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