

About Us

- Established in 1986, AVN CORPORATION is a leading name in the food industry, recognized for its commitment to quality, innovation, and customer satisfaction. Based in Salem, Tamil Nadu, India. we specialize in Manufacturing, trading, product customization, and delivering tailored solutions that meet the diverse requirements of our clients.
- We are a manufacture in India for high-quality Tapioca, Maize, Modified Starches & Starch Derivatives.
- Tapioca & Maize Starch (Native and Modified Starches) quality are at par with International Standards.
- We deliver customize Products as per Customers' specific applications / requirements.
- We are in process of adding new products and services to cater wide range of Customers.
- Well established customer Network in India and exporting to many countries.
- We strive 24x7 to cater our expanding market requirements.

Export Supply Advantage

- Trusted supplier of starch products under our brand “White Stone”
- Custom manufacturing as per international buyer specifications
- Single export partner for multiple manufacturing sources
- Consistent quality and standardized export packing

Reliable Supply for Export Markets

- Tie-ups with more than 3 certified starch manufacturers
- No dependency on a single production facility
- Uninterrupted supply even during plant shutdowns or peak seasons
- On-time production and dispatch as per export schedules

Stable & Competitive Export Pricing

- Raw materials (maize & tapioca) procured directly by AVN Corporation
- Better control over raw material cost fluctuations
- Export pricing at par with direct manufacturers
- Long-term price stability for repeat export orders



Quality Control & Compliance

- Controlled sourcing from approved farmers
- Manufacturing as per agreed technical specifications
- Export-grade packaging under “White Stone” brand bags
- Support for CoA, TDS, and regulatory documents

Why Export Buyers Prefer AVN Corporation

- Assured supply continuity
- Flexible manufacturing locations
- Consistent product quality
- Single point of contact for production, documentation & dispatch

Product Overview

Native and modified Starches (Tapioca and Maize Based)

- Native Starch Industrial Grade
- Native Starch Food Grade
- Pharma Grade’s – IP / BP / USP
- Oxidized Starch
- Cationic Starch
- Spray Starch
- Custard Grade
- Double sieved
- Carboxy Methyl Starch (CMS)
- Corrugation & Pasting Powder
- Dextrin – White & Yellow
- Drilling Starch & HT
- Textile Grade
- Bio Binder



Mode of Packing

50 KG PP / PAPER BAG / JUMBO BAGS PACKED IN PRINTED WOVEN BAGS AND ALSO CUSTOMER SPECIFIC REQUIREMENTS.

MAIZE NATIVE STARCH

TECHNICAL SPECIFICATION

Parameter	Industrial Grade	Food Grade
Appearance	Cream to white colour, Free Flowing Powder	Cream to white colour, Free Flowing Powder
pH of 10% Slurry	4.5 – 7.0	4.5 – 7.0
Moisture Content	13.0 % Max	12.0% Max
Viscosity of 5% solution in Brookfield viscometer at 75°C	1400 Cps Min	1400 Cps Min
Viscosity of 2% solution in Red Wood No.1 viscometer at 75°C	34 sec Min	34 sec Min
Fibre Content (100gram)	1.0 ml Max	0.5 ml Max
Sieve retention on 100 mesh	1.0 % Max	1.0% Max
Ash Content	0.2 % Max	0.2% Max
Sulphur Dioxide	100 ppm Max	50 ppm Max
Brightness	90.0 % Min	90.0% Min
Protein Content	0.45 % Max	0.45% Max
Free Acidity /10 gram	4.0 ml Max	4.0 ml Max
Petroleum Extractable Matter	0.25% Max	0.25% Max
Acid Insoluble Ash	0.05% Max	0.05% Max
Alcoholic Acidity @90% Alcohol	2.0 ml Max	2.0 ml Max
Starch content	98.0% Min	98.0% Min

MICROBIOLOGICAL SPECIFICATION

Parameter	Limits
TPC	10000 cfu Max
Coli forms	100 cfu Max
Yeast and Mould	200 cfu Max
E coli	Absent
Salmonella	Absent



APPLICATION

Food Grade

Edible Masala Powder manufacturers, Food Industries and Sweet Manufacturers, Ice cream and ice cream cone manufacturers.

Industrial Grade

Textile (Sizing and Dyeing), Paper and Paper Cone Industries, Modified Starch Industries, Aluminium and Cast-Iron Foundries, Cosmetics Industries, Detergent Soaps, Dry Battery Cell Industries, Explosives Industries, Glue and Adhesive Industries, Rubber and foam Industries, Starch Derivatives Industries.

TAPIOCA NATIVE STARCH

TECHNICAL SPECIFICATION

Parameter	Industrial Grade	Food Grade
Appearance	White, Free Flowing Powder	White, Free Flowing Powder
pH of 10% Slurry	5.0 – 7.0	5.0 – 7.0
Moisture Content	13.0% Max	12.0% Max
Viscosity of 5% solution in Brookfield viscometer at 50°C	1500 cps Min	1500 cps Min
Viscosity of 2% solution in Redwood No.1 viscometer at 75°C	50 sec Min	50 sec Min
Fibre Content (100 gram)	1.0 ml Max	0.5 ml Max
Sieve retention on 100 mesh	1.0% Max	1.0% Max
Ash Content	0.2 % Max	0.2 % Max
Sulphur Dioxide	100 ppm Max	50 ppm Max
Brightness	93.0% Min	93.0% Min
Free Acidity (10 gram)	1.5 ml Max	1.5 ml Max

MICROBIOLOGICAL SPECIFICATION

PARAMETER	LIMITS
TPC	10000 cfu Max
Coli forms	100 cfu Max
Yeast and Mould	200 cfu Max
E coli	Absent
Salmonella	Absent



APPLICATION

Food Grade

Edible Masala Powder manufacturers, Extruded Snacks, Food Industries and Sweet Manufacturers, Ice cream and Ice cream cone manufacturers.

Industrial Grade

Paper and Paper Cone Industries, Modified Starch Industries, Textile (Sizing and Dyeing), Aluminium and Cast-Iron Foundries, Cosmetics Industries, Detergent Soaps, Dry Battery Cell Industries, Explosive industries, Glue and Adhesive Industries, Rubber and Foam Industries.

IP Grade – Tapioca / Maize Base

Pharmaceutical Grade Tapioca / Maize Starch – Indian Pharmacopoeia (IP) widely used as tablet binder and disintegrating agent in tablets. BP grade is derived from high quality Tapioca / Maize Starch.

The Pharma Grade – IP Grade Starch is produced and packed under extremely hygienic conditions to make it suitable as IP grade.

Specification – IP Grade

S. No	Parameters	UOM	Limits
1	Appearance	—	White to cream colour, fine free flowing powder
2	Loss on drying	% Max	15.0
3	Acidity	ml Max	2.0
4	Sulphated Ash	% Max	0.6
5	Oxidizing Substance	—	Complies
6	Identification	—	Complies
7	Iron	ppm Max	40
8	Fluorescence	—	Complies

Microbiological Test – IP Grade

S. No	Parameters	UOM	Limits
1	Escherichia coli	cfu	Absent
2	Salmonellae	cfu	Absent

BP Grade – Tapioca / Maize Base

Pharmaceutical Grade Tapioca / Maize Starch – British Pharmacopoeia (BP) widely used as tablet binder and disintegrating agent in tablets. BP grade is derived from high quality Tapioca / Maize Starch.

The Pharma Grade – BP Grade Starch is produced and packed under extremely hygienic conditions to make it suitable as BP grade.

Specification – BP Grade

S. No	Parameters	UOM	Limits
1	Appearance	—	White to cream colour, fine free flowing powder
2	Foreign matter	—	Complies
3	Loss on drying	% Max	15.0
4	Acidity	ml Max	2.0
5	Solubility	—	Complies
6	Sulphated Ash	% Max	0.6
7	Oxidizing substance	—	Complies
8	Identification	—	Complies

Microbiological Test – BP Grade

S. No	Parameters	UOM	Limits
1	Aerobic count	cfu Max	1000
2	Escherichia coli	cfu	Absent
3	Fungi	cfu Max	100

USP Grade – Tapioca / Maize Base

Pharmaceutical Grade Tapioca / Maize Starch – United States Pharmacopoeia (USP) widely used as tablet binder and disintegrating agent in tablets. USP grade is derived from high quality Tapioca / Maize Starch.

The Pharma Grade – USP Grade Starch is produced and packed under extremely hygienic conditions to make it suitable as USP grade.

Specification – USP Grade

S. No	Test / Parameters	UOM	Limits
1	Appearance	—	White to cream colour, fine free flowing powder
2	pH	—	4.5 – 7.0
3	Loss on drying	% Max	14.0
4	Residue on Ignition	% Max	0.5
5	Sulphur dioxide	% Max	0.008
6	Oxidizing Substance	—	Complies
7	Identification	—	Complies
8	Iron	% Max	0.001

Microbiological Test – USP Grade

S. No	Test / Parameters	UOM	Limits
1	Aerobic count	cfu Max	500
2	Yeast and Moulds	cfu Max	50



CATIONIC STARCH – WS CATA

Cationic starch is cationic wet end starch derived from high quality tapioca / maize starch. Cationic starch has been developed to provide the paper industries with consistent, cost-effective quality product with a unique feature. It is used in the manufacturing of papers / boards to increase the internal properties as well as retention of fillers and fines.

TECHNICAL SPECIFICATION – WS CATA

Parameter	Limits
Appearance	White free flowing powder
pH of 10% slurry	6.0 – 8.0
Moisture Content	13.0% Max
Viscosity of 2.0% solution in Brookfield viscometer at 50°C	100 – 1000 cps
Ash Content	1.0% Max
Brightness	85.0% Min
Nitrogen content	0.2% Min
Degree of substitution	0.02% Min
Cold water solubility	4.0% Max



ADVANTAGES

Cationic starch has increased internal strength properties and retention of fillers and fines. Faster drains and improved sheet formation, improved effluent quality.

OXIDISED STARCH – WS OXY

The Oxidised Starch is derived from high quality tapioca / maize starch. It is widely used in the manufacturing of paper.

PROPERTIES

It improves paper stiffness, increased water retention of the coating colour and improve runnability.

TECHNICAL SPECIFICATION – WS OXY

Parameter	Limits
Appearance	White free flowing powder
pH of 10% slurry	6.0 – 8.0
Moisture Content	13.0% Max
Viscosity of 20% solution in Brookfield viscometer at 50°C	50 – 500 cps
Ash Content	1.5% Max
Brightness	93.0% Min
Cold water solubility	4.0% Max



ADVANTAGES

- Paper surface sizing in size press
- In this application, the fibre on the surface of the paper is glued and covered with a starch film. This gives the paper better writing and printing properties.
- The pressure in the size press rolls induce the solution to penetrate the mass of the paper, which improves the mechanical properties of the paper.
- Coating in size press modified starch WS OXY is used as pigment binder.
- WS OXY is widely used as coating binder.

SPRAY STARCH – WS SPRAY

The Spray starch – WS Spray is derived from high quality tapioca / maize starch. It is widely used in the manufacturing of paper.

PROPERTIES

It can be used in the wet end by means of spraying to increase the strength and ply bond in case of boards.

TECHNICAL SPECIFICATION – WS SPRAY

Parameter	Limits
Appearance	White free flowing powder
pH of 10% slurry	6.0 – 8.0
Moisture Content	13.0% Max
Viscosity of 5.0% solution in Brookfield viscometer at 50°C	2000 cps Min
Ash Content	1.0% Max
Brightness	85.0% Min
Cold water solubility	4.0% Max



ADVANTAGES – WS SPRAY

- It helps in reducing the delamination of the ply's of the boards.
- These are applied on the paper machine through the spray bars while the web's formed. Used for improving the ply bond of the board.
- In special cases it is used for improving the Z-directional strength or to reduce the delamination tendency between ply's. Due to low gel temperature easily gets gelatinized.
- By using spray starch the spring-back tendency of board improves.



MAIZE STARCH CUSTARD GRADE

Description

Maize starch Custard Grade is produced in India to meet the specific requirements of custard powder like mesh size, microbiological count and higher viscosity. This will help you serve right quality product to serve your customers better and build up your custard powder brand.

Application

Maize starch Custard grade plays a vital role as an additive, for food processing as superior binder, thickener, filler and stabilizer in custard powder. It is used exclusively in custard powder, gluten-free alternative to flour thickeners in recipes because the resulting gel is transparent preventing desserts from having a watery or runny texture.

TECHNICAL SPECIFICATION

SR. NO	Parameter	Limits
1	APPEARANCE	Comparable to reference
2	COLOUR	Comparable to reference
3	ODOUR	Comparable to reference
4	PHYSICAL IMPURITY	Free from insect's excreta and foreign matter, free from abnormal flavours, odours and living insects.
5	MOISTURE %	12.00 max
6	TOTAL ASH (ON DRY BASIS)	0.5 max
7	ACID INSOLUBLE ASH ON DB	0.1 max
8	SULPHUR DIOXIDE	100 ppm max
9	ALCOHOLIC ACIDITY (90% ALCOHOL)	2 ml of 1N NaOH per 100 g (D.B)
10	pH	4.50 – 7.00
11	PARTICLE SIZE RETENTION ON 200#	4 % retention max
12	PARTICLE SIZE RETENTION ON 100#	1 % max
13	VISCOSITY 5% PASTE, 600C, SP.NO:3, 50RPM (M) CPS	950 cps min
14	SALMONELLA	Absent in 25 g
15	E. COLI	Absent in 25 g



MAIZE STARCH DOUBLE SIEVE

Description

Native maize starch is a carbohydrate, naturally white to yellow odourless powder. Gel temp is 75 degrees centigrade. It is short textured and retrogrades on cooling into opaque gel. Caloric value is 4 kcal/g om DM.

Application

It is used as thickener, binder, filler and stabilizer. Used in soups pre mixes, custard powder, baking powder, sauces, bakery products etc.

TECHNICAL SPECIFICATION

SR. NO	PARAMETERS	SPECIFICATION
1	APPEARANCE	Free flowing powder.
2	COLOUR	White colour
3	ODOUR	Odourless
4	FOREIGN MATTER	Free from dirt, insects, larvae and impurities or other extraneous matter.
5	MOISTURE (LOSS ON DRYING) %	12.0% max
6	TOTAL ASH % (ON DRY BASIS)	0.50% max
7	ACID INSOLUBLE ASH % ON DB	0.10% max
8	ALCOHOLIC ACIDITY (90% ALCOHOL)	NMT 0.10% (expressed as H ₂ SO ₄) by mass
9	STARCH % ON DB	98% min
10	pH (10% W/V SOLN)	4.50 – 7.0
11	SULPHUR DIOXIDE	70 mg/kg max
12	URIC ACID mg/kg	NMT 100 mg/kg



DEXTRIN

TECHNICAL SPECIFICATION

Parameter	White Dextrin	Yellow Dextrin	Borated Yellow Dextrin
Appearance	Off white free flowing powder	Off white free flowing powder	Off white free flowing powder
pH of 10% slurry	2.5 – 3.5	2.5 – 3.5	8.0 – 11.0
Moisture Content	10.0% Max	10.0% Max	10.0% Max
Ash Content	1.0% Max	1.0% Max	12.0% Max
Free Acidity	5.0 ml Max	5.0 ml Max	—
Cold Water Solubility	80.0% Min	95.0% Min	—
Borated Content	—	—	10.0% Max

Dextrin's are prepared by heat treatment in presence of chemical to suitably modify characteristics and properties of starch. Finished dextrin are very fine powder varying in colour from pure white to dark brown.

APPLICATION

White Dextrin

- As pyrotechnic binder and fuel, they are added to fireworks and sparklers, allowing them to solidify as pellets or “stars”.
- A thickening and binding agent in pharmaceuticals and paper coating.
- A textile finishing and coating agent to increase weight and stiffness of textile fabrics.

Yellow Dextrin

- Yellow dextrin's are used as water soluble glues in remoistable envelope adhesives and paper tubes.
- In the mining industry as additives in froth flotation, as printing thickener and as binders in paint.

Borated Yellow Dextrin

- Widely used in the manufacturing of paper cones.



CARBOXY METHYL STARCH – CMS

WS CMS – Carboxy Methyl Starch is a modified starch with unique properties due to the presence of negatively charged functional group (CH_2COO^-).

Carboxy Methyl starch has a wide range of applications in industries, mostly used for the purpose of thickening, stabilization and water preserving.

TECHNICAL SPECIFICATION – CMS

Parameter	Limits
Appearance	Cream colour, free flowing powder
pH of 10% slurry	8.0 – 11.0
Moisture Content	12.0% Max
Viscosity of 2.0% solution in Brookfield viscometer	1000 cps Max
Ash Content	20.0% Max



ADVANTAGES – CMS

- Wide range binding agent. It can be used in adhesives, paints, water treatment, mining industries etc.
- It is an effective “economical” fluid loss control agent for water-based drilling fluids. Increasing additions of CMS can cause an increase in desired viscosity.
- Use of CMS does not require any biocide treatment in normal drilling fluid operations.

PASTING POWDER – COLD

Pasting powder has a consistent viscosity, excellent adhesive properties, high strength film property, best tackiness, wide range of water solubility, fast drying property with best bursting strength and compressed bags.

TECHNICAL SPECIFICATION

Parameter	Limits
Moisture Content	10.0% Max
Ash Content	5.0% Max
pH of 10% slurry	8 – 11
Viscosity in B 4 Cup (1:6)	28 – 32 sec
Solids	10% Min



APPLICATION

It is used in carton board and corrugation boxes manufacturing.

DRILLING STARCH

Drilling starch is non-ionic starch-based polymers for use in all water-based drilling, completion and stimulation fluids. Drilling starch is extensively used as an additive to prevent the seepage of soil filtrates into the wells in all types of water-based drilling fluid systems by increasing the viscosity of the drilling mud and reducing the fluid loss by sealing the walls of the borehole.

TECHNICAL SPECIFICATION – DRILLING STARCH

PARAMETER	LIMITS
Suspension properties	
Viscometer dial reading at 600 r/min	
In 40 g/lit salt water, Cps	18 Max
In saturated salt water, Cps	20 Max
Filtrate volume	
In 40 g/lit salt water, millilitres	10 Max
In saturated salt water, millilitres	10 Max
Residue greater than 2000 µm	No residue



APPLICATIONS / ADVANTAGES

- Drilling starch is extensively used in oil well drilling to reduce the fluid loss.
- Effective in a wide range of make-up water, including high hardness and high salinity brines.
- It is used to stabilize rheology and to reduce the filter cake permeability.
- It helps to keep drill bit cool and lubricate, remove the rock fragments or drill cuttings from the drilling area and transport them to the surface.
- It provides well bore stability through filtration control.



Drilling Starch – HT

The (HT) High Temperature Drilling starch is a polymer derived from the unmodified starch including amylopectin content. This starch has fermentation stability and, it gives enhanced high temperature fluid loss performance when works in combination with drilling fluids. It is apt for drilling, work-over or completion fluid loss and works as a control additive appropriate for its utilization in high temperatures. It has optimal use in all water-based drilling, stimulation and completion fluids.

TECHNICAL SPECIFICATION - HT

PARAMETER	LIMITS
Suspension properties:	
Viscometer dial reading at 600 r/min	
In 40 g/lit salt water, after 16 hrs hot rolling at 250° F, Cps	18 Max
In saturated salt water, after 16 hrs hot rolling at 250° F, Cps	20 Max
Filtrate volume	
In 40 g/lit salt water, after 16 hrs hot rolling at 250° F, ml	10 Max
In saturated salt water, after 16 hrs hot rolling at 250° F, ml	10 Max
Residue greater than 2000 µm	No residue
Solubility in 15% HCL (%)	99.5 Min
Moisture (%)	13 Max
Fermentation test	3 Days Min



APPLICATIONS / ADVANTAGES

- Keep up liquid loss control at up to 300°F. At high temperatures help in stabilizing rheology.
- Does not ferment Treatment Rate, Typical, 1 – 4 ppb, as essential to control liquid loss.
- Higher temperatures (above 150°F) may be needed to “activate” HT Starch to supply effective rheology and fluid loss control totally as a binding agent.



MAIZE STARCH WS NT

Description

Specialized product for adhesive, corrugation and textile industry which is produced by the technology know-how of wet corn milling, delivering the consistency in quality, safety and performance. Glue made from WS NT give superior consistency in glue viscosity and better bonding.

Application

WS NT can also be used in textile industry during sizing process. It does not thin down during process of sizing it result in even pickup on the yarn. WS NT - is transformed into a smooth paste within an hour or in less time under pressure cooking keeps the yarn straight and strong significantly improving its ability to withstand the stress of weaving.

MAIZE STARCH WS NC

Description

Specialised product for adhesive, corrugation and textile industry which is produced by the technology know-how of wet corn milling, delivering the consistency in quality, safety and performance. Glue made from Amidon give superior consistency in glue viscosity and better bonding.

Application

WS NC can also be used in textile industry during sizing process. It does not thin down during process of sizing it result in even pickup on the yarn. WS NC is transformed into a smooth paste within an hour or in less time under pressure cooking keeps the yarn straight and strong significantly improving its ability to withstand the stress of weaving.



WS BIO BINDER - M & T

Description

Starch Ether is a kind of negative ion macromolecular substance and it is white or off-white powder. With the characteristic of quickly soluble in cold water, transparent colloid, no bad smell and easily hygroscopic, the water solution of starch ether has good adhesion, film-forming property, enhance tackiness, thickening property, better stabilizer, water-binding power and oleophobic. Starch ether "wet" the surfaces - that is it must flow out over the surfaces that are being bonded, displacing all air and other contaminants that are present. Starch ether adheres to the surfaces - that is after flowing over the whole surface area it must start to adhere and stay in position and become "tacky". Starch ether develops strength. The material must now change its structure to become strong or non-tacky but still adherent. Starch ether remains stable - The material must remain unaffected by age, environmental conditions and other factors as long as the bond is required. Uses natural, renewable, recyclable and biodegradable resources for various applications Lower cost compared to synthetic alternatives Excellent batch-to-batch consistency High binding strength Excellent run ability good stability Shelf life tailored to the end user.

TECHNICAL SPECIFICATION

Sr. No.	PARTICULARS	Unit	Specification for Tapioca Based	Specification for Maize Based
1	Appearance	—	Translucent Free Flowing Powder, off white,	Translucent Free Flowing Powder, off white
2	Base Starch	—	Tapioca starch	Maize starch
3	Dispersibility	—	Easily Dispersive in Cold Water & Form Homogeneous Slurry	Easily Dispersive in Cold Water & Form Homogeneous Slurry
4	Moisture Content	%	12	12.5
5	pH (5% so/n)	—	9 to 11.5	9 to 10
6	Main Modification Chemical	—	Caustic Soda and SMCA	Caustic Soda and SMCA
7	Viscosity 8% solution at 20°C	cps	30000 cps	19000 cps
8	Active mater at dry basis	—	95%	95%

