





SOIL > FIELD > POTATO > STARCH > STARCH DERIVATIVES
 SOIL > FIELD > MAIZE KERNELS > STARCH > STARCH DERIVATIVES
 SOIL > FIELD > TAPIOCA > STARCH > STARCH DERIVATIVES
 SOIL > FIELD > RICE > STARCH > STARCH DERIVATIVES

FOOD AND BEVERAGE INDUSTRY
 PHARMACEUTICAL INDUSTRY
 PAPER & BOARD INDUSTRY
 TEXTILE INDUSTRY
 OIL & GAS INDUSTRY
 ANIMAL NUTRITION INDUSTRY

BLUECRAFT AGRO PVT. LTD.
is an inspired and responsible company with

STRONG VALUES FOUNDED ON THE NEED TO SUPPORT THE INGREDIENTS FOR A HAPPY LIFE.

Having decades of experience in the starch industry, our visionary promoters recognized an opportunity to contribute to the industries that cater to paper, textile, pharmaceuticals, food, oil, gas, confectionary, nutraceuticals, beverages and many more.

Our supply chain management processes are unparalleled in the country. We develop a deep understanding of the client's requirements and customise solutions accordingly. We believe in spreading happiness through our products that enrich our consumers' lives every day.

3+ DECADES
EXPERIENCE IN
THE STARCH INDUSTRY

2,500
COHESIVE
WORKFORCE

2,000 TONNES
PER DAY MAIZE
GRINDING CAPACITY

WHAT MAKES US DIFFERENT?

As a leader in the modified starch manufacturing industry, BLUECRAFT AGRO has set the bar high with its unwavering commitment to quality and exceptional client service.

Through our extensive inventory of diverse products and an excellent technical services team, we develop a deep understanding of our customer's requirement and customise solution accordingly.

Our state-of-the-art plant has an extensive Research & Development center with a highly qualified and experienced team of engineers and scientists to develop and deliver superior performance products and also seek their applications in new products.





VISION

To be the most trusted brand of value-added starch that brings happiness to the lives of its stakeholders.

MISSION

To create an ecosystem designed to produce specialized high-quality starch by bringing best-in-class technology, processes and human capital.

VALUES

HUMILITY

We seek feedback from stakeholders, continually imbibe knowledge and adopt best practices.

QUALITY

We adhere to stringent quality controls and strive to improve our product quality in line with technological progress and client requirements.

PEOPLE CENTRIC

We are creating a culture about embracing new practices that focus on the well-being and productivity of our people along with growth of the business.

INTEGRITY

We believe in pursuing our goals with honesty and genuineness.

STAKEHOLDER FIRST

We look at business from the prism of all the stakeholders: employee, farmer, customer, government and citizens by providing an enabling environment and resources.

FOCUS

We are focused on building the most trusted starch company globally.



Pure components that make our
Native Starch healthy

Native starch is derived from major crops like tapioca, maize, potato, and rice. It is the unmodified form of starch and undergoes only physical, chemical and enzymatic processes to extract it from the raw material for use in various industries.

INGREDIENTS
for a happy life



NATIVE STARCH



Native starch is built from long chains of complex sugars called polysaccharides. These chains are composed of two main types of sugar molecules: amylose and amylopectin. The exact ratio of these sugars can vary depending on the source of the starch, such as the type of plant and even the location where it was grown.



A versatile ingredient, native starch serves as the starting material for manufacturing modified starch and hydrolyzed starch. It is widely used as a thickening and binding agent in salad dressings, syrups, yogurts, and similar products. Additionally, it functions as a moisture-controlling agent. However, in its native form, it has certain limitations such as high viscosity at low concentrations, propensity towards retrogradation, low process tolerance, poor freeze-thaw stability, and gel opacity. Owing to these reasons, native starch often undergoes modification processes to alter its properties and become more suitable for various industrial applications.



FUNCTIONALITY

THICKENER

BINDER

GELLING AGENT

APPLICATIONS

THE BASE FOR MANUFACTURING MODIFIED STARCH

THE BASE FOR MANUFACTURING HYDROLYZED STARCH

USED IN THE PREPARATION OF CONFECTIONARIES

PET FOOD

PROCESSED MEAT

BREWING ADJUNCTS





SPECIFICATIONS

Parameter	Specification
Appearance	White to creamy white granular powder
Moisture	12.5 % Max
pH (10 % suspension)	4.5 - 7.0
Free Acidity (ml of 0.1N NaOH/ 100g)	40 ml Max
Particle Size (Retention over 85 mesh sieve)	0.5 % Max
Total Ash (Dry Basis)	0.3 % Max
Brightness (PV)	88.0 Min
Brook Field Viscosity (5% paste at 75°C)	1600 cps Min



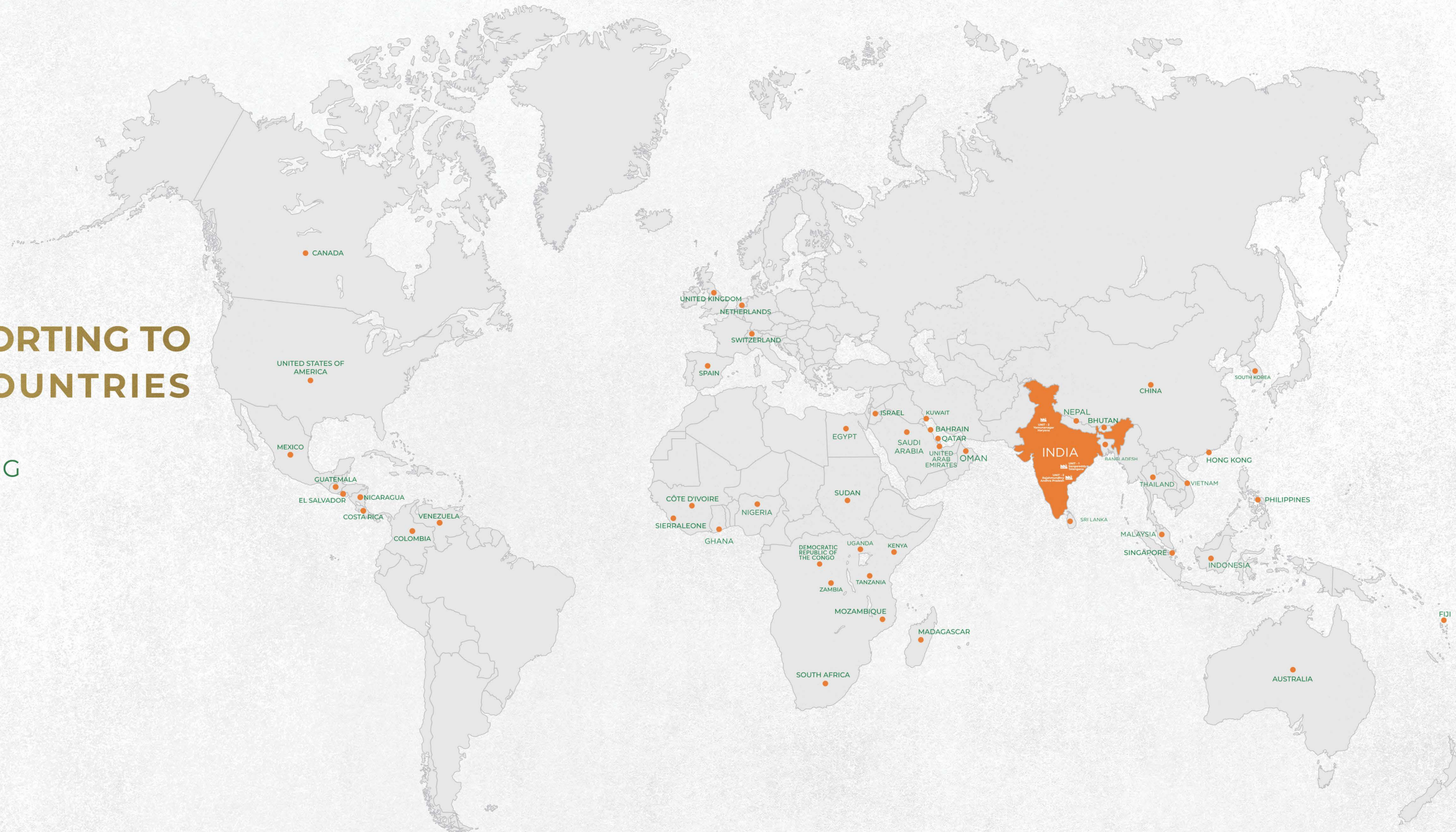
55+ EXPORTING TO COUNTRIES

MANUFACTURING FACILITIES

UNIT - 1: Sangareddy
Nandikandi Village,
Sangareddy-Dist,
Sadashivpet -502291
Telangana

UNIT - 2: Rajahmundry
Kanedu, Balabhadrapuram
Bikkavolu Mandal-Dist,
East Godavari - 533343
Andhra Pradesh

UNIT - 3: Yamunanagar
Radaur Road,
Yamunanagar -135001
Haryana





CORPORATE HEADQUARTERS

10, Abhishree Corporate Park, Nr. Swagat Bungalows BRTS Bus Stand,
Ambli – Bopal Road, Ambli, Ahmedabad – 380 058.

TEL: 011-43050924, +91 2717454547
marketing@bluecraftagro.com, exim@bluecraftagro.com



www.bluecraftagro.com