



Precision Rice Ingredients.  
Manufactured in India.  
Trusted Worldwide.



Partner with a Global Rice Innovation Leader.



**The world's needs are changing.  
Our rice responds.**

## Global Leader in Rice Innovation

From the fertile Cauvery River Delta in Tamil Nadu, India, Starizo transforms responsibly sourced rice into high-performance food ingredients including starches, proteins, syrups, and maltodextrin for forward-thinking manufacturers worldwide. Guided by our Triple A philosophy of **Availability**, **Affordability**, and **Accountability**, and backed by our 30-year legacy and state-of-the-art facility commissioning Q2 2026, we ensure consistent supply, competitive cost, and responsible partnership. Our NABL, ISO, FDA, and FSSC-certified Advanced Nutrient and Research Center (ANARC) enhances our offering by supporting application development and food safety testing, ensuring clients maximize value from our ingredients.

## Pioneering A Sustainable Rice-Derived Portfolio

At Starizo, we combine advanced processing technologies with sustainable practices to deliver a new generation of high-purity rice starches, protein and derivatives designed for industrial excellence.

Our portfolio meets the most rigorous international quality standards (ISO, FSSAI, FDA-compliant) and provides gluten-free, non-allergenic solutions that address critical needs across the food ingredients, pharmaceutical, and cosmetics manufacturing sectors.

## Strategic Advantages for Global Partners

We offer our partners a suite of strategic advantages built around our triple AAA philosophy of Availability, Affordability, and Accountability.

Our production capacity provides access to a customized portfolio of rice-derived ingredients at industrial scale, supported by flexible manufacturing capabilities that adapt to evolving partner needs and global market dynamics.

With processing facilities located in the heart of India's rice belt, we optimize the supply chain end-to-end, delivering cost efficiency, reduced lead times, and scalable, reliable supply for high-growth industries worldwide.



# Starizo's Triple AAA philosophy

**Availability, Affordability, and Accountability** is more than a promise.

It's the operational blueprint that underpins every relationship, every process, and every product we offer. It ensures that our clients can count on consistent supply, optimized value, and transparent, responsible business practices.

The Triple AAA philosophy isn't just what we do  
*it's who we are.*

## Availability

### Consistent Supply:

- Direct access to India's premium rice-growing region
- Secure Supply Chain: 3 season procurement with 50,000 MT storage capacity
- Integrated Processing: Complete control from paddy to finished product
- Production Flexibility: Adaptable output allocation based on market needs
- Global Connectivity: Seamless distribution via sea, road, rail, and air

## Affordability

### Competitive Cost:

- Procurement Power: Direct sourcing from empowered farmers via long-term relationships that reduce volatility & eliminate middlemen
- Scale Benefits: Production capacity & procurement strategy that are designed for optimal economics
- Energy Self-Sufficiency: Biomass power generation from rice husks
- Value Creation: Complete byproduct utilization (CNG, silica, biofertilizer)
- Efficiency Focus: Advanced automation and strategic location advantages including proximity to paddy fields & multimodal connections.

## Accountability

### Responsible Partners:

- Carbon-Neutral Operations: Biomass energy and circular resource usage
- Clean Label Commitment: Non-GMO rice and chemical-free processing
- Complete Traceability: Farm-to-finished product documentation
- Independent Verification: Multiple international certifications
- Community Investment: Farmer development programs and sustainable practices

## Availability.

Consistent supply



## Affordability.

Competitive Cost



## Accountability.

Responsible partners



# Rice Starch

A white, odourless powder extracted from non-GMO rice. It is a carbohydrate composed of two main components: amylose and amylopectin. Its properties are influenced by their ratio, rice variety, and processing methods used. The granules are notably small (2-8 microns) compared to other starches which contributes to its unique texture-enhancing properties.

## Key Features:

Small granule size, excellent stability under heat and pH fluctuations, thickening & stabilizing agent, hypoallergenicity, natural gluten-free assurance, easy digestibility, and strong freeze-thaw stability.

## Food Applications

Bakery and gluten-free baking, ready-to-eat (RTC) meals, fat replacement in dairy, confectionery coatings, and baby food.

## Non-Food Applications

Cosmetics, textiles, kraft paper, pharmaceuticals (excipients & consumables) and fireworks.

## Technical Specifications

**Amylose Content:** 20 -30%

**Gelatinization Temp:** 57-79°C

**Viscosity:** BU 800 min / CPS 2400 min



# Rice Protein Concentrate

Rice protein concentrate (80+% protein) is a high-quality, plant-based protein from whole grain non-GMO rice. It provides protein, dietary fiber, and carbohydrates, unlike rice protein isolate (80-90% protein) which is more refined. It is a complete protein with all nine essential amino acids.

## Key Features:

Provides essential amino acids, is low in fat and carbohydrates, promotes satiety, easily digestible, hypoallergenic, sustainably sourced, and clean label.

## Applications

**Sports Nutrition:** Protein bars, shakes, and recovery supplements.

**Functional Foods:** Anti-diabetic and immunity-boosting products.

**Healthy Aging:** Fortified meals for muscle maintenance.

## Technical Specifications

**Protein Content:**  $\geq 80\%$

**PH:** 6.5-7.5

**Particle Size:** 200-300 mesh



# Rice Maltodextrin

Rice maltodextrin is a carbohydrate derived from hypoallergenic non-GMO rice starch, produced through a process called partial hydrolysis. Containing shorter chains of glucose molecules, resulting in a refined fine white powder.

## Key Features:

Low sweetness compared to sugar, nearly flavorless taste, high solubility, functions as binding, bulking, thickening, carrier, and stabilizing agent. Extends shelf life through moisture absorption, while being easily digestible and rapidly absorbed, providing a quick source of energy.

## Food Applications:

Beverages (powdered and sports drinks), energy drinks, bakery, dairy, seasoning blends, desserts, sauces, dressings and baby food nutritional supplements.

## Non-Food Applications:

Cosmetics and pharmaceuticals (excipient and film forming).

## Technical Specifications:

**DE Value:** 10-20

**Solubility:**  $\geq 98\%$

**Particle Size:** 80-100 mesh



# Rice Glucose Syrups

A natural sweetener produced from non-GMO rice starch via an enzymatic process, this clear, thick, and viscous syrup offers a clean finish with a subtle honey-like flavor, making it suitable for natural sweetening and premium formulations.

## Key Features:

Non-GMO and free from artificial additives, pesticides, and chemicals. Contains 0% fructose, with a mild flavour and clear colour. Offers sweetness, moisture retention, texture enhancement, and improved shelf life, while functioning as a binder, stabilizer, and thickener.

## Applications:

Bakery, confectionery, beverages, dairy, canned fruits, jams, jellies, energy bars, granola bars, dressings, spreads, baby foods, and meat products.

## Technical Specifications:

**Sweetness Level:** Comparable to sucrose with 20–30% reduced intensity.

**PH:** 4.8-5.5

**Solids Content:** 75–80%

**Certifications:** Gluten-free, vegan, hypoallergenic, non-GMO.



# High Maltose Rice Syrup

High maltose rice starch syrup is a natural sweetener produced by the precise and controlled enzymatic hydrolysis of non-GMO rice starch. It is characterized by a high content of maltose, a disaccharide consisting of two glucose units with low glucose.

## Key Features:

Mild, balanced sweetness less intense than high-fructose corn syrup. Provides smooth texture, lower viscosity than other syrups, and inhibits crystallization. Extends shelf life, functions as a humectant, enhances natural Flavours, and is gluten-free, allergen-free, with low fructose content.

## Applications

Confectionery, bakery, beverages, frozen desserts, snacks (granola and protein bars), jams, sauces, canned goods, and meat products.

## Technical Specifications

**Maltose Content:** 40 - 85

**Dextrose Equivalent (DE):** 40-55

**Moisture:**  $\leq 20\%$



# IMO Powder

Isomalto-oligosaccharide (IMO) powder is a fine white, amorphous powder composed of short-chain carbohydrates, including isomaltose, panose, and isomaltotriose, with smaller amounts of glucose and maltose.

## Key Features:

White to light yellow in colour with a sweet but less intense taste than sugar. Offers high solubility, stability in pH 4-6, resistance to crystallization, relatively low viscosity, and low glycemic index.

## Food Applications:

Bakery, beverages (energy-reduced soft drinks and energy drinks), health foods, supplements, juices, processed vegetables, confectionery, meal replacements for weight management, dairy, and sauces.

## Technical Specifications:

**IMO Content:** 90%

**IG2+P+IG3:** 45%

**Moisture:** < 5%

**Energy:** 1.9 kcal/g - 2.4kcal/g



# IMO Syrup

Isomalto-oligosaccharide (IMO) syrup is a light-yellow transparent syrup produced via enzyme-catalysed hydrolysis of non-GMO Rice starch .

## Key Features:

High digestive tolerance, stability under acidic and high-temperature conditions, 30–65% the sweetness of sugar, low glycemic impact, supports satiety, and helps prevent dental caries.

## Applications:

Bakery, beverages (energy-reduced soft drinks and energy drinks), health foods, supplements, juices, processed vegetables, confectionery, meal replacements for weight management, dairy, sauces, as well as use as a cryoprotectant and for encapsulation.

## Technical Specifications:

**IMO Content:** 90%

**IG2+P+IG3:** 45%

**Total Solids:** 70%

**Energy:** 1.9 kcal/g - 2.4kcal/g




















































# Sustainability Commitment

Ethical Innovation for a Greener Future

## Initiatives:

- Energy Efficiency: Power generation via renewable biomass.
- Waste Reduction: Complete byproduct utilization (CNG, silica, biofertilizer).
- Ethical Sourcing: Partnerships with local farmers for non-GMO rice.

	starizo	Rice Starch	Rice Protein Concentrate	Rice Maltodextrin	Rice Glucose Syrups	High Maltose Rice Syrup	Rice IMO Powder	Rice IMO Syrup
Food Applications	Bakery							
	Baby Food							
	Beverages							
	Brewery							
	Canned Goods							
	Confectionery							
	Dairy							
	Desserts							
	Jams							
	Sauces							
	Nutraceuticals							
	Functional Foods							
	Alternative Protein							
	Non-Food Applications	Cosmetics						
Pharma								
Paper Production								
Textile								

# Quality & Compliance

Global Standards, Guaranteed Safety Content:

**Certifications:** FDA GRAS, EU Directive 95/2/EC, ISO 22000.

**Testing Protocols:** Rigorous microbiological, heavy metal, pesticides and allergen testing.

**Traceability:** Batch-wise documentation for supply chain transparency.

## Certifications



FSSC 22000



ISO 9001:2015



Non-GMO



Halal Indonesia



Kosher



BRCGS (British Retail Consortium Global Standards)

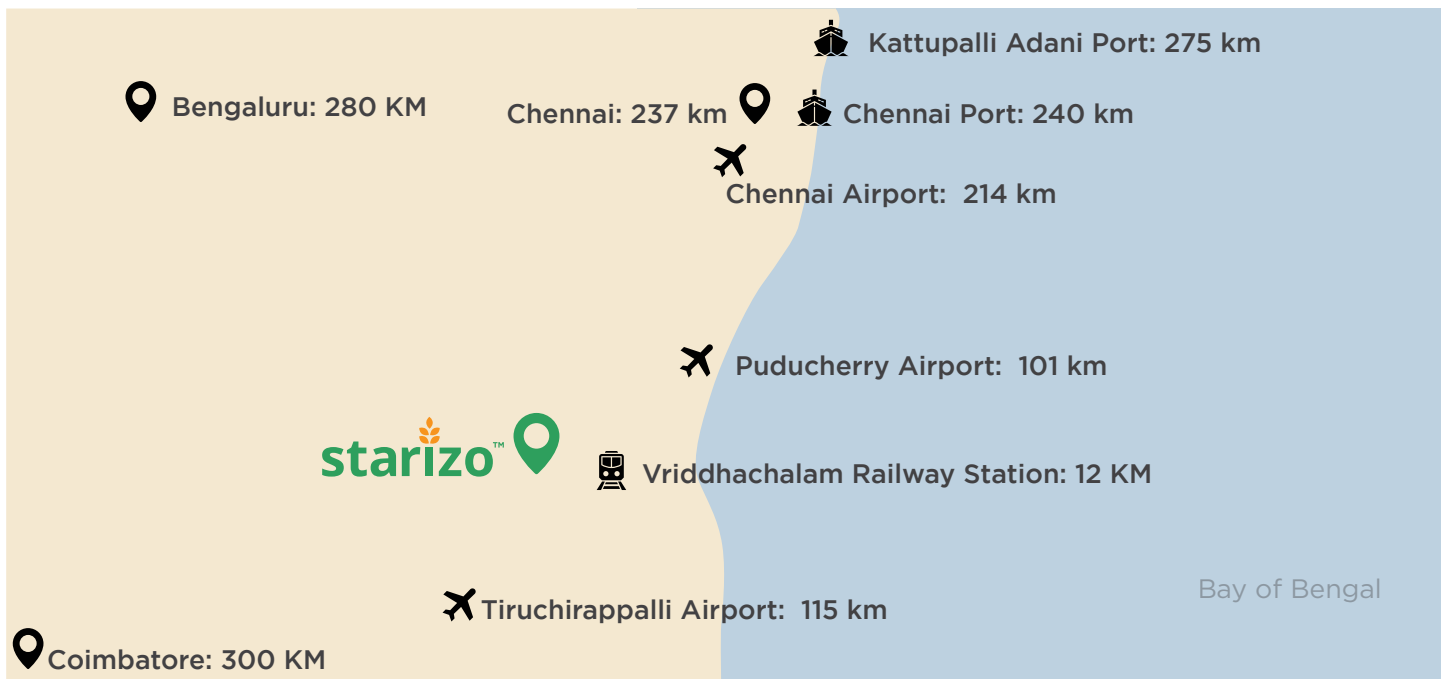


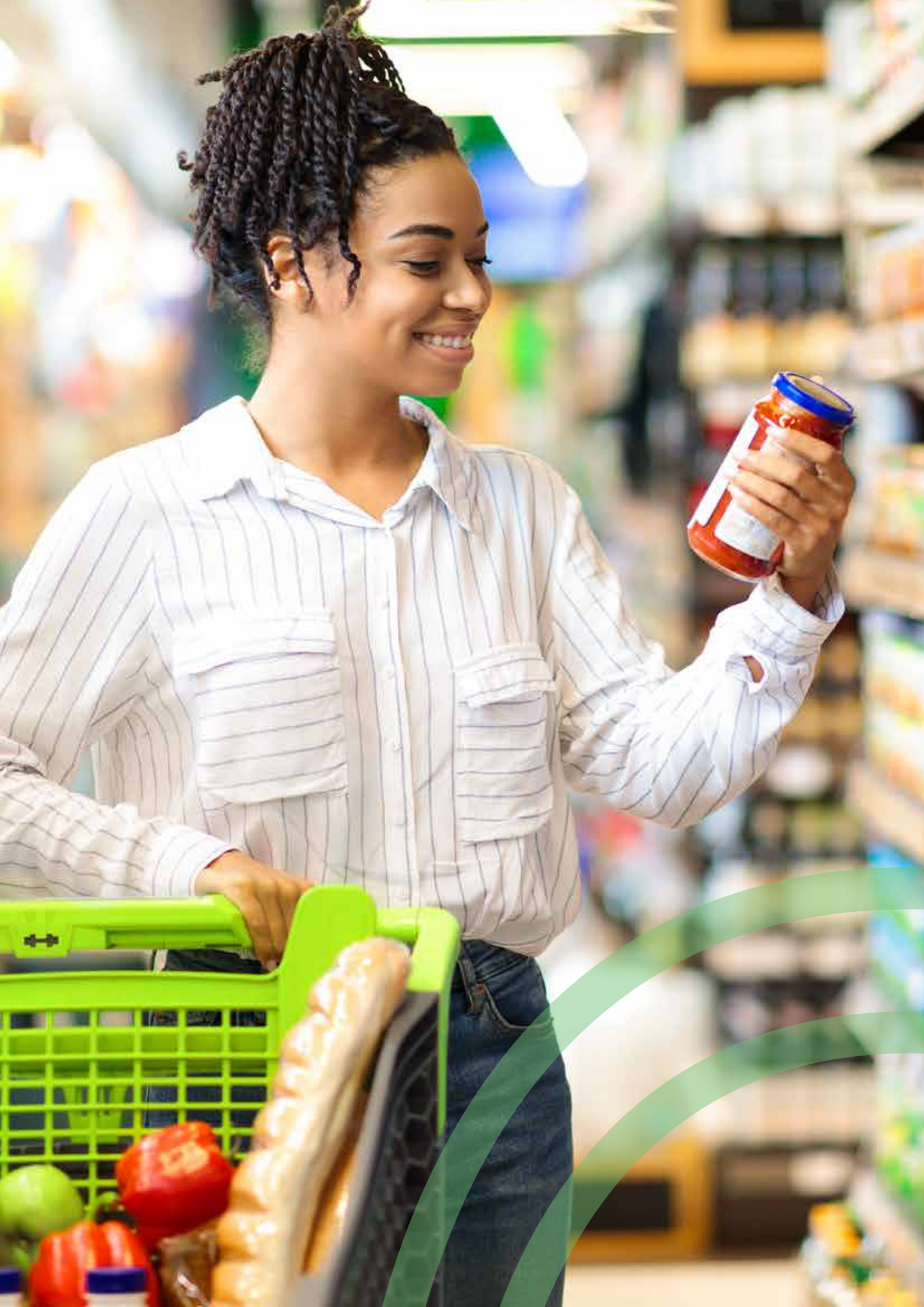
Food and Drug Administration



cGMP (current Good Manufacturing Practices)

## Complete freight connectivity:







## Partner with a Global Rice Innovation Leader.

*Request Samples & Technical Support:*

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**starizo**<sup>TM</sup>

Clean label ingredients from Non-GMO Rice

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