



# Products

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## Naqsh-e Jahan Golshahd Industrial Co.

The company produces 400 tons of products per day which include products such as Glucose, Maltose, Native Corn Starch, Maltodextrin, Corn Oil, Corn Germ, Corn Gluten Meal, Corn Gluten Feed. This company started its production in 2019 with its commercial name 'Golshahd' and is one of the five grain processing refineries in Iran.

Golshahd has used the best and most up to date technologies in the world along with higher educated specialists in order to produce and supply all of its products in accordance with the national and international food productions standards.

The company is proud to supply the raw material for various industries which produce products such as chocolate, toffee, confectionery, dairy, sauce, paper, carton, industrial alcohol production, various edible oil industries, livestock, poultry, shrimp and fish farms, and many other industries which use products extracted from corn.



Naqsh-e Jahan Golshahd Industrial Co. (Golshahd)

[www.golshahdco.com](http://www.golshahdco.com)

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## Maltodextrin

It is an odorless, depending on its DE is non-sweet to mild sweet, white color

### Application Areas:

Candy, Cake, Toffee, Biscuits, Chewing Gum, Flavored Milks, Flavored Yoghurt.

Technical Specifications		
Row	Item	Spacification
1	Moisture %	Max. 6
2	Ash, % d.b.	Max. 0.5
3	So <sub>2</sub> (ppm)	Max. 10
4	DE	Max. 9-11, 18-20
5	Dry Mass	Min. 90
6	pH	4-6

## Native Corn Starch

It is an odorless, taste-neutral, white color powder

### Application Areas:

Milky Desserts, Sauces, Cream & Cream Filling, Baklava Sorbet, Biscuits and Flour Products, Turkish Delight, Pudings and Instant Soups, Paper, Corrugated Board, Bobbin, Laminated Cardboard, Envelope, Paper Bag Glue, Brace, Sheetrock, Casting.

Technical Specifications		
Row	Item	Spacification
1	Moisture %	Max.12,5
2	Ash, % d.b.	Max 0.3
3	Sieve Analysis>125µm	Max 10
4	Protein %	Max. 0,5
5	Fat, on dry basis, % by mass,Max.	Max 0.5
6	pH	4,5-7



## Maltose Syrup

It is natural Maltose syrup obtained as result of hydrolysis of corn starch. It has a nature of a little sweet, clear, colorless, unique odor, natural .

### Application Areas:

Fondant, Sauces, Marshmallow, Jams and Marmalades, Toffe Sweet and Fudge, Jelly and Similar Sweets, Ice cream, Caramel, Hard Candies, Nougat.

Technical Specifications		
Row	Item	Spacification
1	BRIX (20C)	81-83
2	Dry Substance	79,7 - 81,7
3	DE	38-48, 40-44
4	pH	4-6
5	Sulfated Ash%	Max. 0.7
6	Color (Icumsa)	Max. 15,0

## Glucose Syrup

It is natural glucose syrup obtained as result of hydrolysis of corn starch. It is clear, colorless and natural.

### Application Areas:

Food, Cakes, Fondant, Sauces, Marshmallow, Jams and Marmalades, Jam Fillings, Toffe Sweet and Fudge, Jelly and Similar Sweets, Halva, Ice cream, Caramel, Biscuits and Flour Products, Gum, Nougat, Ketchup, Corn Flakes.

Technical Specifications		
Row	Item	Spacification
1	BRIX (20C)	81-83
2	Dry Substance	79,7 - 81,7
3	DE	40-43, 58-62
4	pH	4.5-5.5
5	Sulfated Ash%	Max. 0.7
6	Color (Icumsa)	Max. 15,0

