

Südstärke information



SÜDSTARKE

Superior quality, reliability and flexibility

Superior quality and flexibility

»Just in Time« – Südstärke production campaign

Every year from mid-August to mid-January our sites in Schrobenhausen and Sünching in Southern Germany run their production campaigns to extract starch from potatoes.

Our contractual growers deliver potatoes to the hour according to a computer-generated schedule, up to 160 truckloads per day.

Our incoming quality department checks each delivery and determines starch and soil content. The potatoes are briefly stored in a buffer stock, thoroughly cleaned and then run through production. During our production campaign both plants run 24/7 including Sundays and holidays.



Top-notch technology ensures superior quality



We grow with our customers' demands

It remains our challenge – year by year, harvest by harvest – to convert a regional raw material with fluctuating availability to high-end quality products for our customers in various industries: ranging from food, feed, paper, adhesives to chemical applications. We meet our customers' ever-increasing demand for quality, not the least driven by tightening regulations and norms for consumer health protection.

Ambitious investment projects increase capabilities and capacities of our manufacturing. Recent investments include capacity expansion of our wet modification plant in Schrobenhau- sen for production of high-quality modified cook-up starches. We upgraded our pre-gelatiniza- tion plant in Sünching for manufacturing of cold-water soluble starches meeting the highest standards for infant formula ingredients.

Broad portfolio of applications



Potato starch – a growing global market

The global market demands growing amounts of both native and modified potato starch for various applications.

Drivers for this market dynamic in the food segment are increasing consumption of ready-to-eat meals and snacks, the growing popularity of Asian food worldwide, and a higher demand for infant formula. Another important driver is changing consumer perception towards non-GMO and allergen-free “clean label” products – potato starch is the formulators’ choice.

- transparent gels and solutions
- low temperature of gelatinization
- tailored viscosity
- neutral taste and odor
- allergen-free and GMO-free

Our portfolio of food starches

Cook-up starches

Product Labelling	Viscosity	Stability (pH, Shear, Temperature)	Freeze-thaw stability	Structure	Sample applications
CQ Starch starch	●●●	●	●	■	Glass noodles
Superior starch	●●●	●	●	■	Potato dumplings
Superior dry starch	●●●	●	●	■	Dry mixtures
Bakery starch starch + E341	●●●	●	●	■	Separating agent
Alimentamy! 1302 / 1310 mod. starch / E1420	●●●	●●	●●	■	Glass noodles
Alimentamy! 2002 mod. starch / E1412	●●●	●●●	●	■ ■	Sauces, ketchup
Alimentamy! AC 2310 mod. starch / E1414	●●●	●●●	●●●	■ ■ ■	Frozen foods
Alimentamy! 3002 mod. starch / E1404	●	●●	●	■ ■	Soups, sauces
Alimentamy! AD 2470 mod. starch / E1422	●●	●●●	●●●	■ ■ ■	Instant-, frozen foods

Viscosity, Process stability,

Freeze-/Thaw stability:

Structure:

- low ●● medium ●●● high
 ■ long ■■ medium ■■■ short

Native pregelatinized starches

Product Labelling	Viscosity	Stability (pH, Shear, Temperature)	Freeze-thaw stability	Structure	Sample applications
Aero-Myl 33 / S / 115 starch	●	●	●	■	Volume expander, adsorbent, powder mixtures
Special starch 6007 starch	● ● ●	●	●	■	Dry mixtures, snacks, ready-to-use dough
Special starch 6315 / 6320 starch	● ●	●	●	■	Snacks, instant soups, bakery mixtures
Special starch V23 starch	● ● ●	●	●	■ ■	Baby-, infant food
Special starch 6023 FF starch	● ● ●	●	●	■	Dietary supplement

Chemical modified pregelatinized starches

Product Labelling	Viscosity	Stability (pH, Shear, Temperature)	Freeze-thaw stability	Structure	Sample applications
Eskugel GP 3 mod. starch / E1412	● ● ●	● ●	●	■ ■	Instant pudding, dessert cremes
Eskugel 1601 mod. starch / E1412	● ●	● ●	●	■ ■	Pastries, cremes, snacks
Special starch 6039 mod. starch / E1412	● ●	● ●	●	■ ■	Fruit fillings
Special starch 6490 mod. starch / E1412	● ● ●	● ●	●	■ ■	Sauces, salad cremes
Special starch 6523 F mod. starch / E1412	● ● ●	● ●	●	■ ■	Pudding, sauces
Special starch 6543 mod. starch / E1412	● ●	● ●	●	■ ■	Snacks, stackable chips
Special starch 6885 mod. starch / E1412	● ●	● ● ●	●	■ ■ ■	Cremes, binding agent
Eskugel 191 mod. starch / E1414	● ●	● ● ●	● ●	■ ■ ■	Mayonnaise, cremes
Eskugel 192 mod. starch / E1414	● ●	● ●	● ●	■ ■ ■	Pastry fillings, dry mixtures
Eskugel 561 / 1006 mod. starch / E1414	● ●	● ● ●	● ● ●	■ ■ ■	Fillings
Eskugel 1605 F mod. starch / E1414	● ●	● ●	● ●	■ ■ ■	Instant Pudding, cremes
Eskugel GP AC 7F mod. starch / E1414	● ● ●	● ●	● ●	■ ■	Dessert cremes, cold soup
Special starch 6345 Typen mod. starch / E1414	● - ● ●	● ● - ● ● ●	● ●	■ ■ - ■ ■ ■	Dressing, sauces, cremes
Special starch 6646 mod. starch / E1414	● ● ●	● ●	● ●	■ ■	Fruit preparations, pie filling
Special starch 6920 mod. starch / E1422	● ●	● ●	● ●	■ ■	Frozen bakery goods
Special starch 6750 N mod. starch / E1450	● ●	● ●	● ●	■	Mayonnaise, oil-in-water emulsions

Broad portfolio of applications

Our portfolio of technical starches

Cook-up starches

Product	Description	Charge	Viscosity	Sample applications
Superior	native	0	●●●	Chemistry, adhesion
Superior low moisture	native	0	●●●	Chemistry
Industriestärke 1199	native + additive	0	●●●	Chemistry, powdering of moldings
Fibraffin K55, K105, K145	cationic	+ to ++	●●●	Paper mass
Fibraffin K5, K72, K102	cationic, Calcium-enriched	+ to ++	●●●	Paper mass
Amylex KLP, HCP50	cationic, oxidized	+ to ++	● to ●●	Paper surface, AKD emulsion
Fibraffin A5	anionic	-	●●●	Paper mass
Fibraffin KA 504	bi-ionic	- / +	●●●	Paper mass
Sobotex 5305 NN, FL, H	oxidized, acetylated	- to 0	● to ●●	Paper surface, sizing agent textile
Sobotex AM	oxidized, acetylated	-	●	Paper surface
Amylex 15, 20/20	oxidized	-	●	Paper surface

Pregelatinized starches

Product	Description	Charge	Viscosity	Sample applications
Aero-Myl 115	native	0	●	Paper production, aqueous primer
Spezialstärke 6039 SSG	cross-linked	0	●●	Desiccant bags, drilling starch
Sobex 222	oxidized, acetylated	-	●	Paper coating, sizing agent textile
Sobotex CM, CM/S	carboxymethylated	-	●	Paper surface, sizing agent yarns, Sludge dewatering
Sobocat, Sobocat HC	cationic	+ to ++	●●	Paper mass

Liquid starches

Product	Description	Charge	Dry matter content	Sample applications
Licocat P 29	cationic	++	●	Color fixation on textiles, emulsion preparation
CFS 20	cationic	+	●●	ASA Emulsion, charge control
Aniosol LF 30	anionic	-	●	Charge control, sludge dewatering

Dextrins

Product	Description	Solubility	Viscosity	Sample applications
Extramyl E	White dextrin	slightly cold water soluble	●	Textile chemistry
White dextrin thin, medium, thick	White dextrin	partly cold water soluble	●	Filling-, construction material, binding agent, decorative paper
Yellow dextrin thin, medium, thick	Yellow dextrin	cold water soluble	●	Glue, green strength pottery

Charge: - anionic 0 neutral + cationic ++ strongly cationic
 Viscosity: ● low ●● medium ●●● high

Südstärke logistics hubs



Optimized material flow for modern logistics

Brand-new logistics hubs at both manufacturing sites help us meet future challenges in logistics.

We operate highly efficient integrated bagging equipment that ensures a maximum of workplace safety for our staff. Filling of paper bags and super sacks, stacking and palletization is fully automated and allows meeting the highest hygiene standards.

Large individual finished goods silos feed the packaging equipment and ensure strict separation and individual monitoring of products and production batches. At the Schrobenhausen logistics hub, these silos also feed into bulk loading equipment for silo trucks. Two independent lanes for bulk loading safeguard parallel filling of trucks for uninterrupted just-in-time delivery to our customers.



Innovation and reliability

Innovation

Südstärke converts customer demands fast and efficiently into new products, using its own innovation department and numerous co-operations with academia. In contrast to large multinationals, we can put these new products on the shop floor and into logistics immediately – challenge us!



Starch inventory

Enormous product silos allow storage of the native starch extracted during the production campaign. One of our silos in Sünching can hold up to 40.000 tons and is one of largest of its kind in Europe.

More finished goods are stored at the logistic hubs at the production sites providing 5.000 m² of storage space each for ready-to-ship pallets. Sufficient amount of inventory ensures reliability and flexibility for complete customer satisfaction.



Storage silo, capacity 40.000 t of starch

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