PROKAR is a production company that produces special kind of modified starch mixes and stabiliser mixes for sauce industry. We can also produce tailor made products according to customers’ desire.

**Modified Starches for ketchup (Hot Process)**

1) KETSTAR (Modified Starch)
It is a food grade 100 % waxy maize based cook up modified starch. It has a very good efficiency for retaining the water longest time.

2) KETSTAR 50 (Modified Starch)
It is a food grade modified starch mix. The differences from Ketstar are viscosity and stabilization.

3) KETSTAR 100 (Modified Starch)
It is a food grade modified starch mix. The differences from Ketstar are viscosity and stabilization.

3) KETSTAR HV (Modified Starch)
It is a food grade modified starch mix. It has got very high viscosity and very good solution for cheap products.

**Modified Starches for Mayonnaise (Cold Process)**

1) MAYSTAR (Modified Starch)
It is a food grade 100 % waxy maize based pregelatinised modified starch. It has a very good efficiency for retaining the water longest time.

2) MAYSTAR 50 (Modified Starch)
It is a food grade modified starch mix. The differences from Maystar are viscosity and stabilization.

3) MAYSTAR 100 (Modified Starch)
It is a food grade modified starch mix. The differences from Maystar are viscosity and stabilization.

4) MAYSTAR HV (Modified Starch)
It is a food grade modified starch mix. It has got very high viscosity.

5) YOLKSTAR 50 (Modified Starch)
It is a food grade modified starch mix for emulsification. Application area is vegan mayonnaise (without egg).