

Arrowroot Flour / Ararot Powder / Tikhur Powder

Specification sheet · typical values · issued 2026-10-10

ODOD LLC offers premium bulk Arrowroot Flour, a natural gluten-free thickener perfect for Indian gravies, batters, and baked goods. Available in 10 lb, 25 lb, and 50 lb bulk packs, ideal f

Product code	ODOD-0751
Category	Flours & Grains
MOQ	500 kg; full 20ft or 40ft container loads preferred for wholesale pricing
Packing options	25 kg multi-wall paper bags with inner PE liner; 25 kg or 50 kg PP woven bags with inner liner; 500 kg to 1,000 kg jumbo bags for manufacturers; retail-ready 10 lb, 25 lb and 50 lb packs or private-label packing on request; palletised and shrink-wrapped for container loading
Shelf life	24 months from date of packing in original sealed packing, stored in a cool, dry place away from moisture and direct sunlight
HS code	110819
Availability	available
Ph	4.5 to 7.0 (10% aqueous suspension)
Ash	max 0.5%
Size	Fine powder, min 98% passing 100 mesh
Color	White to off-white, uniform
Grade	Food grade, single-milled starch powder
Gluten	Gluten-free, no added starches or preservatives
Purity	min 99% starch powder, free from foreign matter
Protein	max 0.5%
Moisture	max 13%
Admixture	max 0.5%
Odor taste	Neutral, no off-odor or rancidity
Crude fibre	max 0.5%
Heavy metals	Lead max 1.0 ppm; Arsenic max 1.0 ppm
Microbiology	Total plate count max 10,000 cfu/g; yeast and mould max 500 cfu/g; Salmonella absent in 25 g; E. coli absent in 1 g
Starch content	min 85% on dry basis

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/flours-grains/arrowroot-flour-ararot-powder-tikhur-powder> or hello@odod.us.