



Wheat Starch Instructions

Preparing the Wheat Starch

Weigh out 30 grams of starch powder on the scales. If scales are not available, you may estimate that 30 grams will measure to the line marking 50 mL on a graduated beaker.

Put the 30 grams of starch powder into a glass or plastic container.

Using a graduated beaker, measure 300 mL of distilled water. Gradually pour 50 mL of this water into the container holding the starch powder, stirring continuously until all the lumps have dissolved and the mixture is smooth. Cover the mixture and let stand.

Cooking the Wheat Starch

Paste can be prepared in a double boiler or by using the following procedure.

Pour the remaining 250 mL of water into a beaker. Set this beaker in a pan containing enough water so that the beaker is surrounded but does not float or tip. Allow the water in the beaker to come to a boil. Stir the starch/water mixture, and pour it into the boiling water in the beaker, approximately 25 mL at a time, stirring continuously as it thickens. When all the starch/ water mixture has been added, continue heating and stirring for another five to ten minutes. Remove the beaker containing the paste, and allow it to cool.

Thinning the Paste

When the paste reaches room temperature, it will have thickened appreciably. If the paste is too thick for a particular procedure, thin it by adding distilled water and stirring vigorously. Thinning at this point usually creates lumps, which can be removed by forcing the paste through a sieve. Subsequent dilutions can be achieved simply by adding water and stirring; lumps should not recur.

Storage

Store paste in a container made of glass, ceramic, or plastic that has a non-metallic lid and that has been sterilized with boiling water. At room temperature, the paste will last for at least three days; if refrigerated, it will last for at least seven days. Stored paste must be put through a sieve and thinned before it is used. Paste should be discarded as soon as it separates or sours.