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(54) **COMPOSITION FOR A STARCH CONTAINER, STARCH CONTAINER USING SAME, AND METHOD FOR MANUFACTURING THE STARCH CONTAINER**

(75) Inventors: **Heon Moo Kim**, Gwangmyeong-si (KR); **Kang Soo Kim**, Ansan-si (KR)

(73) Assignee: **Youl Chon Chemical Co., LTD.**, Seoul (KR)

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See application file for complete search history.

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Primary Examiner — Michael G Miggins
(74) *Attorney, Agent, or Firm* — Sughrue Mion, PLLC

(57) **ABSTRACT**

Provided is a composition for a starch container, comprising: 20 to 60 weight % of an undenatured starch; 5 to 30 weight % of a pulp fiber powder; 0.1 to 2 weight % of a photocatalyst; 0.5 to 5 weight % of a release agent; and 0.01 to 5 weight % of a capsule type blowing agent preparations; and the remainder being a solvent. Also provided is a starch container using the composition. The above-described composition of the present invention may be used not only as a material for a disposable container which has improved blowing property, and which is lightweight and has improved moldability, but also as a material for an eco-friendly starch container having eco-friendly characteristics.

12 Claims, No Drawings