

AVON 3471C STARCH.



PRODUCT INFORMATION SHEET.

**Non-GM Regular Maize.
Modified Starches.
Manufactured in NZ.**



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Avon 3471C is a modified regular maize starch. It is fine and free flowing powder. When cooked, it exhibits a short thick texture which on cooling forms an opaque gel.

Product should be stored in a clean, dry area, away from odorous material. Shelf life, if bags are unopened is 24 months.

FEATURES AND BENEFITS.

Avon 3471C can be used as a thickener, binder and gelling agent in food powders, puddings, gravies, noodles, dry pack soups and as a general purpose food thickener.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%
Protein – 0.5% max
pH - 5.0 - 7.0
SO₂ – 10mg/kg max.
Ash – Less than or equal to 0.5%.
Colour – White.

LABELLING.

Recommended labelling is MODIFIED REGULAR STARCH (1403); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.