

AVON MAIZE STARCH.



PRODUCT INFORMATION SHEET.

**Non-GM Native Starches.
Manufactured in NZ.**



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Avon maize starch is an un-modified food grade maize starch. Corn- flour produces, on cooking, a short textured opaque gel, which makes it ideal for thickening a wide range of food items, including dairy and desserts, custards, meat and sweet pie fillings. Product should be stored in a clean, dry area away from odorous materials. Shelf life if bags are unopened 24 months.

FEATURES AND BENEFITS.

Avon maize corn-flour can be used in a wide range of applications within the food industry where low cost thickener is required. Application areas include bakery/snacks, confectionery, savory/sauces and dairy/desserts.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%
Protein - 0.5% max
pH - 4.0 - 5.5
SO₂ – 10 ppm.
Ash - 0.5% max
Colour – White.

LABELLING.

Recommended labelling is NATIVE STARCH; however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.