

# AVON MOULDEX STARCH.



Avon mouldex starch is specially prepared non-mobile maize based food starch used within the confectionery industry.

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

## PRODUCT INFORMATION SHEET.

**Non-GM Native Starches.**

**Manufactured in NZ.**



## FEATURES AND BENEFITS.

Avon mouldex is used for moulding purposes in the confectionery industry. Because of its dust-free nature, mouldex starch is used in starch coatings of confectionery where dust-free manufacturing conditions are required.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%  
Protein - 0.5% max  
pH - 4.0 - 5.5  
SO<sub>2</sub> – 10 mg/kg max.  
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.

### CONTACT

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