

# AVON TB840 STARCH.



## PRODUCT INFORMATION SHEET.

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



### CONTACT

PHONE:  
+64 9 634 2119

WEBSITE:  
[www.nzstarch.co.nz](http://www.nzstarch.co.nz)

EMAIL:  
[david.pardoe@nzstarch.co.nz](mailto:david.pardoe@nzstarch.co.nz) or  
[neil.hudson@nzstarch.co.nz](mailto:neil.hudson@nzstarch.co.nz);

Avon TB840 is a thin boiling starch manufactured by acid treatment of refined maize starch, this has a low viscosity enabling high solids, can be used as a replacement or in conjunction with other gelling agents. 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.

Avonset starch is ideal for use in gum-style confectionery in which a range of textures can be achieved by varying the solids levels and type of gelling agent. It can be used in jellies and pastille manufacture as a complement or replacement for gelatin, agar or pectin.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%  
Protein – 0.5% max  
pH - 6.0 - 7.0  
SO<sub>2</sub> – 10 mg/kg max.  
Ash – Less than or equal to 0.5%.  
Colour – White.

## LABELLING.

Recommended labelling is MODIFIED REGULAR STARCH (1401); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.