

AVONGEL THICKENER 100.



PRODUCT INFORMATION SHEET.

Non-GM Modified Waxy
Starches. Manufactured in
New Zealand.



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Avongel Thickener 100 is a modified waxy starch, made from non-GM maize. It is one of a group of freeze/thaw stable starches. Ideally suited in use in dairy desserts, frozen sauces and gravies, canned soups and fruit pies as a thickener.

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.

Avongel Thickener 100 has a low to medium viscosity when cooked. The gel produced has good clarity and short texture, providing desirable mouthfeel properties. It will not set into rigid gel on cooling and results in a good gloss to finished product. It is suitable for acidic conditions down to pH 3.0 and can be used in retorted products.

Avongel Thickener 100 is freeze/thaw stable and able to withstand extreme processing conditions.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%

pH - 5.0-7.0

S₀₂ – Less than 10mg/kg max.

Ash – Less than or equal to 0.5%.

Colour – White.

Viscosity – Hot peak – 270-470 BU

Cold peak – 400-650 BU

LABELLING.

Recommended labelling is MODIFIED WAXY STARCH (1422); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.