

AVONGEL THICKENER 200.



PRODUCT INFORMATION SHEET.

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



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Avongel Thickener 200 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 meat 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 200 has a 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 4.0 and can be used in retorted products.

Avongel Thickener 200 is freeze/thaw stable.

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 – 500-700 BU

Cold peak – 650-950 BU

LABELLING.

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

Halal and Kosher suitable.