

AVONGEL THICKENER I STARCH.



PRODUCT INFORMATION SHEET.

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



CONTACT

PHONE:
+64 9 634 2119

WEBSITE:
www.nzstarch.co.nz

EMAIL:
david.pardoe@nzstarch.co.nz or
neil.hudson@nzstarch.co.nz;

Avongel Thickener I Starch is a modified waxy maize starch. It has good acid shear resistance, coupled with excellent freeze / thaw stability. The gel is short textured and slightly opaque.

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 I is a specialty starch designed to cope with relatively harsh processing and storage conditions. It is suitable for a wide range of applications including dairy/desserts and savory/sauces.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%
Protein - 0.5 max
pH - 5.0 - 7.0
SO₂ – 10 mg/kg max.
Ash – Less than or equal to 0.5%.
Colour – White.
Viscosity – 620-780 - 92c.
900-1000– 50c.

LABELLING.

Recommended labelling is MODIFIED WAXY STARCH (1414); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.