

AVONGEL THICKENER II STARCH.



PRODUCT INFORMATION SHEET.

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



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Avongel Thickener II 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 II 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 – 450- 650 - 92c.
750- 950 – 50c.

LABELLING.

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

Halal and Kosher suitable.