

AVONGEL W STARCH.



PRODUCT INFORMATION SHEET.

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



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Avongel W is a lightly modified waxy maize starch. It is fine white powder, free from lumps, specks or foreign material. It is suitable for both food and industrial applications.

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 is well suited for use in the savory and sauce application as a good general thickener. When cooked, will provide a high hot peak viscosity, bland flavor, good clarity and long stringy texture.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%
Protein - 0.35 max
pH - 4.5 - 6.5
SO₂ – Less than 10 ppm.
Ash – Less than or equal to 0.3%.
Colour – White.
Viscosity – 800 min hot peak

LABELLING.

Recommended labelling is MODIFIED WAXY STARCH (1420); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.