



PRODUCT INFORMATION SHEET.

Non-GM Regular Maize.
Modified Starches.
Manufactured in NZ.



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AVON BATTER STARCH.

Avon batter starch is a lightly oxidized maize starch. It is a fine, free flowing white powder. Avon batter starch is recommended for use in batter mixes and coating seafood, vegetables and meat products.

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.

Avon batter starch will improve adhesion when coating food, plus will disperse readily, providing consistent viscosity, uniform breading pick up and excellent adhesion. It is most commonly used as a major ingredient in batter mixes.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%
Protein _ 0.5% max
pH - 5.0 - 6.5
SO₂ _10 mg/kg.
Ash _ Less than or equal to 0.5%.
Colour _ White.

LABELLING.

Recommended labelling is MODIFIED REGULAR STARCH (1404); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.