

AVON MOULDEX STARCH.



Avon mouldex starch is specially prepared non-mobile maize based food starch used within the confectionery industry.

Product should be stored in a clean, dry area away from odorous materials. Shelf life if bags are unopened 24 months.

PRODUCT INFORMATION SHEET.

Non-GM Native
Starches.
Manufactured in NZ.



FEATURES AND BENEFITS.

Avon mouldex is used for moulding purposes in the confectionery industry. Because of its dust-free nature, mouldex starch is used in starch coatings of confectionery where dust-free manufacturing conditions are required.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%
Protein - 0.5% max
pH - 4.0 - 5.5
SO₂ - 10 mg/kg max.
Ash - 0.5% max
Colour - White.

LABELLING.

Recommended labelling is NATIVE STARCH ; however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.

CONTACT

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