

AVONBOND STARCH.



Avonbond starch is un-modified food grade maize starch. Used predominately within the paper and corrugating, paper and board 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.

Avonbond is widely used within the corrugating adhesives industry. Maize starch is the most widely used because of its availability and versatility. It can be used in all glue processes and gives a very forgiving glue, ensuring good performance and bonding for a wide range of production.

Available in 25kg multiwall bags and bulk bags and bulk truck loads.

Moisture - 11-14%
Protein - 0.5% max
pH - 4.5 - 6.5
SO₂ - 25 - 30 ppm.
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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