



PRODUCT INFORMATION SHEET.

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



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AVONGEL 3401X STARCH.

Avongel 3401X Starch is a food grade modified waxy maize starch. It is presented as a white free flowing powder. When cooked exhibits high initial viscosity and clear non-gelling solutions. Under conditions of high temperature and shear, it thins to form clear, long texture, cohesive gels.

Products 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 340X1 is recommended in the canning application where high initial viscosity can be used to suspend garnish and control fill viscosity. Other applications such as some types of soups and sauces where clarity and longer texture are desirable.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%

Protein - 0.5 max

pH - 4.5 - 6.0

S_O₂ – 10 mg/kg max.

Colour – White.

Ash - 0.5%

Viscosity – Typically 350 BU 35c

LABELLING.

Recommended labelling is MODIFIED WAXY STARCH (1412); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.