



AVONGEL 3543X STARCH.

Avongel 3543X Starch is a food grade modified waxy maize starch. When cooked, exhibits medium viscosity with a short texture.

Avongel 3545X will not set into a ridged gel on cooling.

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

PRODUCT INFORMATION SHEET.

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



FEATURES AND BENEFITS.

Avongel 3543X1 is recommended for use in the savory / sauce and canning application and is able to withstand retorting conditions and moderate shear.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%

Protein - 0.5 max

pH - 5.0 - 7.0

SO₂ – 10 mg/kg max

Colour – White

Ash - 0.5%

Viscosity – 250–350 BU 92c

500–700 BU 35c

LABELLING

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

Halal and Kosher suitable.

CONTACT

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