



PRODUCT INFORMATION SHEET

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



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AVONGEL THICKENER 300.

Avongel Thickener 300 is a modified waxy starch, made from non-GM maize. It is one of a group of freeze/thaw stable starches. Ideally suited in use in frozen sauces and gravies.

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.

Avongel Thickener 300 has high viscosity when cooked. The gel produced has good clarity and short texture, providing desirable mouthfeel properties. It will not set into rigid gel on cooling and results in good gloss to the finish product. It is suitable for slightly acidic conditions down to pH 5.5 and can be used in retorted products.

Avongel Thickener 300 is freeze/thaw stable when processing conditions are relatively mild.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%

pH - 5.0-7.0

S₀₂ – Less than 10mg/kg max.

Ash – Less than or equal to 0.5%.

Colour – White.

Viscosity – Hot peak – 700-900 BU

Cold peak – 950-1200 BU

LABELLING.

Recommended labelling is MODIFIED WAXY STARCH (1422); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.