



AVON SET STARCH.

Avonset is a thin boiling starch manufactured by acid treatment of refined maize starch, this has a low viscosity enabling high solids, can be used as a replacement or in conjunction with other gelling agents. 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.

Avonset starch is ideal for use in gum-style confectionery in which a range of textures can be achieved by varying the solids levels and type of gelling agent. It can be used in jellies and pastille manufacture as a complement or replacement for gelatin, agar or pectin.

Available in 25kg multiwall bags and bulk bags.

Moisture - 11-14%
Protein – 0.4% max
pH - 6.0 - 7.0
SO₂ – 10ppm max.
Ash – Less than or equal to 0.5%.
Colour – White.

PRODUCT INFORMATION SHEET.

Non-GM Regular Maize.
Modified Starches.
Manufactured in NZ.



LABELLING.

Recommended labelling is MODIFIED REGULAR STARCH (1401); however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.

CONTACT

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