

ARGO

123746 - Argo Corn Starch, 100% Pure, Foodservice, 1 LB

Argo Corn Starch has been the secret ingredient for generations of American chefs. Naturally tasteless and colorless, corn starch allows the true flavor of food to come through without alteration. Argo's pure corn starch is a kitchen staple for every chef.



MARKETING

A nearly flavorless thickener, Argo corn starch allows the natural taste of food to shine through.. Argo corn starch is the perfect thickening agent for gravies, sauces, and glazes.. It can also be used to thicken desserts like pies, custards, and puddings.. Because it's gluten-free, Argo corn starch is a health-conscious alternative to glutinous starches used in baking and cooking.. Argo corn starch comes in a convenient, resealable box.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
2001561	123746	10761720071325	24/1 lb

Brand	Brand Owner	GPC Description
ARGO	ACH FOOD COMPANIES	Baking/Cooking Supplies (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
26.585 LBR	24 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16.563 INH	12.313 INH	7.063 INH	1440.43 INQ	10x6	1080 Days	33 FAH / 90 FAH

HANDLING SUGGESTIONS

This product is in cardboard box with a wax paper liner. For best results, store tightly closed in a cool dry place. Shelf life is 3 years.

SERVING SUGGESTIONS

Use Argo Corn Starch to thicken any dish or sauce where a clear, glossy sauce is desirable. Ideal for fruit sauces, fruit pies, clear soups and puddings. Use corn starch to make lighter crusts or pastries. Argo Corn Starch is essential for thickening sauces for Asian stir-frys or sauces. Gluten free.

PREPARATION & COOKING SUGGESTIONS

Argo Corn Starch has twice the thickening powder of flour. When making recipe substitutions, use only half the amount of corn starch compared to flour, e.g. if the recipe called for 1 cup flour, use ½ cup Argo Corn Starch. Always mix Argo Corn Starch with a cold liquid before adding to hot liquids to prevent lumping. For maximum thickening and clarity, bring a cornstarch thickened mixture to a full boil. Argo Corn Starch is gluten-free and can be a valuable tool in the kitchen for modifying recipes for customers who need gluten-free dishes.

INGREDIENTS

Corn Starch

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Mustard - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Celery - N

Lupine - N

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	365	Total Fat	0.1 g	Sodium	10 mg
Protein	0.3 g	Trans Fat	0 g	Calcium	4 mg
Total Carbohydrates	91 g	Saturated Fat	0 g	Iron	0.4 mg
Sugars	0 g	Added Sugars	0 g	Potassium	13 mg
Dietary Fiber	0 g	Polyunsaturated Fat	0 g	Zinc	0 mg
Lactose		Monounsaturated Fat	0 g	Phosphorus	0 mg
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)	0	Vitamin D	0 mcg	Thiamin	0 mg
Vitamin A (RE)	0	Vitamin E	0 mg	Niacin	0 mg
Vitamin C	0 mg	Folate	0 mcg	Riboflavin	0 mg
Magnesium	0 mg	Vitamin B-6	0 mg	Vitamin B-12	0 mcg
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



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