

ARGO

123747 - Argo Corn Starch, 100% Pure, 35 oz.

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.. Convenient re-sealable and 100% recyclable container

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
2008819	123747	10761720951399	Shrink wrapped Tray

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
15.159 LBR	13.125 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.188 INH	9.5 INH	7.563 INH	1091.127 INQ	12x5	1080 Days	33 FAH / 90 FAH

HANDLING SUGGESTIONS

This product is packaged in a recyclable bottle with a tamper proof seal. For best results, store tightly closed in a cool dry place.

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	30	Total Fat	0 g	Sodium	0 mg
Protein	0 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	7 g	Saturated Fat	0 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	0 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



GLUTEN	FREE_FROM	KOSHER	YES	VEGAN	YES
HALAL	YES	KOSHER	YES	FREE_FROM_GLUTEN	YES

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