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







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.

Nutrition Facts

56 Servings per container

Serving Size 1 tbsp (8a)

Amount Per Serving Calories

	% Daily Value*
Total Fat 0.1 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%

Sodium 10 mg 0% 3% **Total Carbohydrates** 91 g Dietary Fiber 0 g 0%

Total Sugars 0 g Includes 0 g Added Sugars 0%

Protein 0.3 g Vitamin D 0 mcg 0% Calcium 4 mg 0% Iron 0.4 ma 0%

The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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	TIxHI	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

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'

(취) Milk - N

(९९)Peanuts - N

(🕥 Eggs - N

(1) Tree Nuts - N



Fish - N



(M) Shellfish - N

🛞 Wheat - N Sesame - N

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.

INGREDIENTS

Potassium 13 mg



0%

Corn Starch

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.

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.

MORE INFORMATION



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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.

NUTRITIONAL ANALYSIS

Calories	365
Protein	0.3 g
Total Carbohydrates	91 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	0 mg
Monosodium	

Total Fat	0.1 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	0 mg
Folate	0 mcg
Vitamin B-6	0 mg
Sulphites	

Sodium	10 mg
Calcium	4 mg
Iron	0.4 mg
Potassium	13 mg
Zinc	0 mg
Phosphorus	0 mg
Thiamin	0 mg
Niacin	0 mg
Riboflavin	0 mg
Vitamin B-12	0 mcg
Nitrates	

NUTRITIONAL CLAIMS

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