

Argo

10761720071325 - Argo Foodservice Corn Starch; 1 Pounds; 24 Pe...

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



MARKETING

Argo® Corn Starch—the most-used corn starch in foodservice—creates thicker sauces, fluffier baked goods, and lighter, crispier coatings. Argo® Corn Starch is an unmodified corn starch, naturally gluten-free and is flavorless, so it never alters the taste of a recipe.

Nutrition Facts

56 Servings per container	
Serving Size	1 Tbsp
Amount Per Serving	
Calories	30
% Daily Value*	
Total Fat 0	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrates 7 g	3%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	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		GTIN			Pack Description		
2001561		10761720071325			Pallet		
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
26.661 LBR	24 LBR	No		United States		Yes	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
16.625 INH	13.313 INH	7.188 INH	1590.74 INQ	9x7	1080 Days	33 FAH / 90 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL		

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.

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Mustard - N
- Molluscs - N

INGREDIENTS

Corn Starch

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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.

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.

MORE INFORMATION

