

Argo

316563 - Corn Starch

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. Bake - Argo Corn Starch has twice the thickening powder of flour. Argo Corn Starch is gluten-free and can be a valuable to...



MARKETING

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Nutrition Facts

56 Servings per container

Serving Size	8g
Amount Per Serving	
Calories	365
	% 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%
Total Carbohydrates 91 g	3%
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 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		
498109		10761720988401		24/1 LB		
Brand	Brand Owner		GPC Description			
Argo	Dot Foods		Baking/Cooking Supplies (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
14.265 LBR	12 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15 INH	11.188 INH	5.875 INH	0.57 FTQ	10x09	702 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

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.---UNIT UPC: 761720071328---

- 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

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Molluscs - N
- Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

corn starch

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PREPARATION & COOKING SUGGESTIONS

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.

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