

123745 - 24-1 lb. UniPro Corn Starch

UniPro Corn Starch can be used as a thickener so that your sauces, fillings, and gravies come out perfectly every time. UniPro Corn Starch is gluten-free, vegan, and certified Kosher.



MARKETING



Nutrition Facts

45 Servings per container

Serving Size 1 Tbsp

Amount Per Serving
Calories 35

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrates 9 g 3%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes Added Sugars %

Protein 0 g

Vitamin D %

Calcium 0%

Iron 0%

Potassium %

* 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
01711	123745	10044105603206	24/1 lb

Brand	Brand Owner	GPC Description
UniPro	Unipro Foodservice Inc.	Baking/Cooking Mixes (Shelf Stable)

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

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.6 INH	9 INH	14.4 INH	0.945 FTQ	15x4	730 Days	62 FAH / 78 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'

- Milk - N
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

SERVING SUGGESTIONS



Use to thicken sauces and gravies, make puddings from scratch. Also used in bakery goods.

INGREDIENTS



Corn Starch.

HANDLING SUGGESTIONS



UniPro Corn Starch has a shelf life of two years after the manufactured date. For best results, use within six months after opening. Store in dry, cool place. UniPro uses the five-digit Julian date as the lot number designated to their manufactured products upon completion of packaging. The first two digits represent the year, while the last three represent the day of the year. This five-digit code is placed on each unit during the packaging process.

PREPARATION & COOKING SUGGESTIONS



Use UniPro Corn Starch for thickening gravies, sauces, stews, and soups. If the recipe calls for flour, use half as much corn starch to thicken. 1 Tbsp Corn Starch equals 2 Tbsp flour. To thicken hot liquids, first mix Corn Starch with cold water until smooth. Gradually stir into hot liquid until blended. Bring to a boil. Stirring constantly; boil one minute.

MORE INFORMATION



Website : Please visit www.clabbergirl.com or call 812.232.9446.

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NUTRITIONAL ANALYSIS



Calories	35
Protein	0 g
Total Carbohydrates	9 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

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

Sodium	0 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



FREE_FROM_GLUTEN	YES
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KOSHER	YES
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