

UniPro

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](http://www.clabbergirl.com) or call 812.232.9446.

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NUTRITIONAL ANALYSIS



Calories	35	Total Fat	0 g	Sodium	0 mg
Protein	0 g	Trans Fat	0 g	Calcium	
Total Carbohydrates	9 g	Saturated Fat	0 g	Iron	
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



FREE_FROM_GLUTEN	YES	KOSHER	YES
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