



For over a century, Argo has led the way in premium product quality, innovation and customer support. Chefs value the consistent quality and thickening ability that Argo Corn Starch offers.

Product Last Saved Date:13 October 2017

Nutrition Facts

57 Servings per container

Serving Size 8.00 G

Amount Per Serving
Calories 30.

% Daily Value*

Total Fat .004 g **0%**

Saturated Fat .0008 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium .72 mg **0%**

Total 7.3016 g **2%**

Dietary Fiber .072 g **0%**

Total Sugars 0 g

Includes g Added Sugars **%**

Protein .0208 g

Vitamin D 0 mg **0%**

Calcium .16 mg **0%**

Iron .0376 mg **0%**

Potassium .24 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:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
2001561	8465	10761720071325	24 X 1 LBR	

Brand	Brand Owner	GPC Description
ARGO	ACH FOOD COMPANIES	Baking/Cooking Supplies (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
26.585 LBR	24 LBR	USA	No	

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.563 INH	12.313 INH	7.063 INH	1440.43 INQ	10x6	1080 Days	32 FAH / 90 FAH

Ingredients:

Corn Starch

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 Provided'):

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

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.

Benefits:

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.

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.

Prep & 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: