

Cargill Gel 03458

Description	Native common corn starch		
Functionality	<ul style="list-style-type: none"> - provides body and viscosity - short, fluid consistency when hot - thickens rapidly when cooled to form a firm, opaque gel - opacifying aid 		
Typical Data	Moisture	%	10.0
	pH (1:5)		4.7
	Sulfur Dioxide	ppm	50 max
	Bulk Density (packed)	lbs/ft ³	44
	Bulk Density (loose)	lbs/ft ³	33
	Screen analysis		
	On 100 mesh	%	2.0
Applications	<p>Cargill Gel 03458 is recommended for use in food systems not requiring stability when subjected to low pH, high shear or excessive heat, such as:</p> <ul style="list-style-type: none"> - bakery products - dusting powder - gravies - pastry fillings - puddings - sauces - soups 		
Packaging	Net 50 lb. (22.5 kg) multi-ply bags		
Storage	<p>Best storage is realized in a clean, dry, odor-free area at ambient temperature and humidity. The recommended best before date for starch is 24 months from date of manufacture. Starches stored beyond the best before date should be tested periodically for fitness of use.</p>		
Legislation	<p>In accordance with Section 403(i) of the Federal FD&C Act, and Section 4 (a)(1) of the Fair Packaging and Labeling Act, the term “starch” is considered the common or usual name for starch made from corn; alternatively, the name “cornstarch” may be used. Please consult your legal counsel for labeling requirements.</p>		
HTS Code	1108.12.0000		
Safety	Excessive dusting is flammable and explosive.		

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