



### Nutrition Facts

**Serving Size:** 8 g  
**Number of Servings per container:** 1419

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**Amount Per Serving**

**Calories:** 30.48      **Calories from Fat:** 0

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**% Daily Value\***

<b>Total Fat</b> 0 g	%
Saturated Fat 0 g	%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	%
<b>Sodium</b> 0.72 mg	%
<b>Total Carbohydrate</b> 7.3 g	%
Dietary Fiber	%
Sugars 0 g	%
<b>Protein</b> 0.02 g	%

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<b>Vitamin A</b>	<b>Per Srv</b>		<b>Per Srv</b>
	%	<b>Vitamin C</b>	%
<b>Calcium</b>	0%	<b>Iron</b>	%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie intake.

	<b>Calories</b>	2,000	2,500
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<b>Total Fat</b>	Less than
<b>Sat. Fat</b>	Less than
<b>Cholesterol</b>	Less than
<b>Sodium</b>	Less than
<b>Total Carbohydrate</b>	
Dietary Fiber	

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<b>Calories per gram</b>		
<b>Fat</b>	<b>Carbohydrate</b>	<b>Protein</b>

### \* 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.

### Ingredients

Corn starch.

### ⚠ Allergens

**Free From:**

- shellfish
- eggs
- fish
- dairy
- peanuts
- sesame
- soy
- tree nuts
- wheat

### Handling Suggestions

This product is in a kraft bag. For best results, store tightly closed in a cool dry place. Shelf life is 3 years.

### 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.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
ARGO	Ach Food Companies, Inc.	Baking Powder, Cornstarch & Leavening Agents

MFG #	SPC #	GTIN	Pack	Pack Desc.
2001566	005461	00761720073100		1 x 25 LB / EA

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
25.29 LB	25 LB	No	US		No

Shipping Information						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
19 in	10.5 in	5.5 in	0.64 FT3	10x10	0 days	50°f / 70°f



### Nutrition Analysis

Calories	30.48	Total Fat	0 g	Sodium	0.72 mg
Protein	0.02 g	Trans Fats	0 g	Calcium	0.16 mg
Total Carbohydrates...	7.3 g	Saturated Fat	0 g	Iron	0.04 mg
Sugars	0 g	Polyunsaturated Fat	0 g	Potassium	0.24 mg
Dietary Fiber	0 g	Monounsaturated Fat	0 g	Zinc	0
Lactose		Cholesterol	0 mg	Phosphorus	
Sucrose					
Vitamin A(U)	0	Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate	0 mg	Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

