



ARGO

005461 - Corn Starch 2001566

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.



* Benefits

A nearly flavorless thickener, Argo corn starch allows the natural taste of food to shine through. Because it's gluten-free, Argo corn starch is a health-conscious alternative to glutinous starches used in baking and cooking. Argo corn starch is the perfect thickening agent for gravies, sauces, and glazes. It can also be used to thicken desserts like pies, custards, and puddings.

Nutrition Facts

Servings per Container 1417
Serving size 1tbsp(8g)

Amount per serving
Calories 365

	% Daily Value*
Total Fat 0.1g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 91g	33%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0.3g	
Vitamin D 0mcg	0%
Calcium 4mg	0%
Iron 0.4mg	2%
Potassium 13mg	0%

* The % Daily Value (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.

Ingredients

Corn starch

⚠ Allergens

Free From:

- shellfish
- mollusks
- eggs
- fish
- milk
- 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 1/2 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 & Yeast

MFG #	SPC #	GTIN	Pack	Pack Desc.
2001566	005461	00761720073100	1	1 / ea

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
25.29lb	25lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19in	10.5in	5.5in	1097.25INQ	10x10	1080DAYS	32°F / 90°F



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Nutrition Analysis - By Measure

Calories	365	Total Fat	0.1g	Sodium	10mg
Protein	0.3	Trans Fats	0g	Calcium	4mg
Total Carbohydrates...	91g	Saturated Fat	0g	Iron	0.4mg
Sugars	0g	Added Sugars	0g	Potassium	13mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

