

### Product Description:

- Product Name: Corn Starch
- INCI Name: Zea Mays (Corn) Starch
- CAS No: 9005-25-8

### Key Features:

- Gluten-Free
- Neutral Taste and Odor
- Excellent Thickening Agent
- Enhances Texture and Mouthfeel
- Suitable for Various Culinary Applications

**Applications:** Ideal for use in a wide range of food and beverage products, including:

- Sauces and Gravies
- Soups and Stews
- Bakery and Pastry
- Dairy Products
- Snacks and Confectionery

### Guidelines for Use:

Corn Starch is a high-quality, versatile ingredient sourced from carefully selected corn kernels. It is a natural, non-GMO product that meets the stringent standards required for the food and beverages industry.

- **Thickening Agent:** Add Corn Starch gradually to your recipe while stirring continuously. Mix with a small amount of cold liquid before incorporating it into hot mixtures to prevent clumping.
- **Baking:** For baking, Corn Starch can be used to enhance the texture of cakes, cookies, and other baked goods. It is often used in combination with other flours.
- **Dairy Products:** Corn Starch is useful in preventing the separation of ingredients in dairy products. Mix it with a small amount of cold milk before adding it to the hot mixture.
- **Storage:** Store in a cool, dry place away from direct sunlight. Ensure the packaging is tightly sealed to maintain product quality.

**Compliance:** Our Corn Starch complies with industry standards and regulations, ensuring a safe and high-quality product for your food and beverages applications.

\***Certifications:** Non-GMO/Kosher