

# Gluten-free organic white corn starch

Gluten-free corn starch for thickening dishes. For easy, lump-free stirring into water, the starch should be mixed with other dry recipe ingredients first. Stir into cold liquid, then add to hot liquid and bring to a boil while stirring. Ideal for thickening sauces, soups, and puddings.

[Zum Produkt](#)

## Nährwerte

### Unzubereitet pro 100 g

Calorific value kj	1456 kj
Calorific value kcal	348 kcal
Fat	0.1 g
Carbohydrates	85.9 g
Fibers	1 g
Protein	0.4 g
Salt	0.01 g

## Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein

Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein