

Corn starch cold swelling

Designation: corn starch cold swelling

Description: For a smooth application, it is first mixed with other dry recipe ingredients and only then is liquid added.

Preparation: To enable easy, smooth stirring into water, the pregelatinised starch should be mixed with other dry recipe ingredients beforehand. For sauces and soups, for example, 2 g (one level teaspoon) per 250 ml of liquid is sufficient. For a slightly firmer binding, e.g. in ice cream, creams or desserts, use approx. 4 g per 250 ml of liquid.

Ingridients: corn starch cold swelling*

* from controlled organic cultivation

Raw food: No

Fairtrade: No

Gluten-free: No

Vegan: Yes

Superfood: No

Naturally gluten-free: Yes

Plastic-free: No

Organic: Yes

Colli/Multi package: We trade this item in various packaging units. The current packaging size is 25kg. Please refer to the order confirmation for the final packaging unit.

Value Pack: No

ECO Control Point: DE-ÖKO-003

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1584 kj
Calorific value kcal	379 kcal
Fat	0.5 g
Of which saturated fatty acids	0.1 g
Carbohydrates	93 g
Protein	0.5 g
Salt	0.1 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