



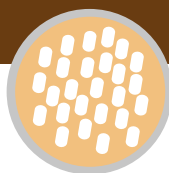
GLUTEN-FREE



THICKENER AND GELLING AGENT
CORN STARCH

NOT GENETICALLY MODIFIED
GLUCOSE PROVIDER

1000g e



3.55 kcal/g

NATIVE CORN STARCH
THICKENER AND GELLING AGENT

DAYELET CORN STARCH is a native starch obtained by wet milling of whole corn grains. It is presented in a cream-coloured powder form. Due to its great swelling properties when absorbing liquids, it is used as a thickener agent in many food products. It has a medium viscosity and a great tendency to make gels. It makes gels at 90° C.

**SUGAR-FREE, GLUTEN-FREE, EGG-FREE,
LACTOSE-FREE, SOY-FREE, FRUCTOSE-FREE,
CHOLESTEROL-FREE AND SALT-FREE.**

DAYELET CORN STARCH is used as a thickener agent in crème caramel, custards, puddings, sauces, gravies; and as a gelling agent in sponge cakes, muffins, fairy cakes, crepes, pancakes, soups, ice creams, breads and gluten-free desserts, etc. DAYELET CORN STARCH is especially suitable for persons with Coeliac disease, gluten intolerance, weight-control diets or wheat-free diets.

THIS PRODUCT IS:

sugar-free, gluten-free, lactose-free, egg-free, soy-free, fructose-free, cholesterol-free and salt-free.

IT IS ALSO SUITABLE FOR:

diabetics, coeliacs, vegetarians, vegans, and for people following weight control diets.

COMPOSITION:

native corn starch.

NUTRITION INFORMATION PER 100g:

355 kcal/100g. Carbohydrates: 87% (0% of them are polyols). Other hydrates: 0%. Nutritional fibres: 0.6%. Fat: 0.1% (Saturated fat: 0%). Protein: 0.4%. Sodium: 0%.

Excellent fuel for human activity with a fast contribution of carbohydrates.

DAYELET CORN STARCH is obtained by wet milling of not-genetically-modified corn grains.

VERY HIGH Glycemic index = 90.

MORE INFORMATION:

<http://www.dayelet.co.uk/corn-starch.html>



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