



6-3.5 lb. Clabber Girl Corn Starch



Clabber Girl Corn Starch Case 6-3.5 lb.

Product Last Saved Date:27 December 2018

Nutrition Facts

948 Servings per container

Serving Size 1 Tbsp

Amount Per Serving
Calories 35

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrate 9 g 3%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes g Added Sugars %

Protein 0 g

Vitamin D mg %

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0.01%

*The % Daily Values (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.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
00387	236267	10019900003872	6 X 3.50 LBR	

Brand	Brand Owner	GPC Description
Clabber Girl	CLABBER GIRL CORPORATION	Baking/Cooking Supplies (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
23.7 LBR	21 LBR	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.7 INH	13 INH	7.5 INH	1.112 FTQ	7x 6	730	60 FAH / 78 FAH

Ingredients :

Corn Starch.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

Clabber Girl Corn Starch has a shelf life of two years after the manufactured date. For best results, use within six months after opening. Store in dry, cool place. Clabber Girl Corporation uses the five-digit Julian date as the lot number designated to their manufactured products upon completion of packaging. The first two digits represent the year, while the last three represent the day of the year. This five-digit code is placed on each unit during the packaging process.

Benefits :

Clabber Girl is your trusted source for quality baking ingredients. Clabber Girl Corn Starch can be used as a thickener so that your sauces, fillings, and gravies come out perfectly every time. Clabber Girl Corn Starch is gluten-free, vegan, and certified Kosher. Our mission is to provide consistent, high-quality ingredients that you can trust for a great food experience. Proudly produced in Indiana.

Serving Suggestions :

Use Corn Starch to thicken sauces and gravies, make puddings from scratch. Also used in bakery goods.

Prep & Cooking Suggestions :

Use Clabber Girl Corn Starch for thickening gravies, sauces, stews, and soups. If the recipe calls for flour, use half as much corn starch to thicken. 1 Tbsp Corn Starch equals 2 Tbsp flour. To thicken hot liquids, first mix Corn Starch with cold water until smooth. Gradually stir into hot liquid until blended. Bring to a boil. Stirring constantly; boil one minute. Try our featured recipe on the back of the Can.

More Information :

WEBSITE: Please visit <https://www.clabbergirl.com/Brands/Clabber-Girl> or call 812.232.9446.