

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

COFL14
19 April 2024
19 April 2024
659a72235dbf442d97ad2e8447ad0d13



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CORN FLOUR 4x3.5kg

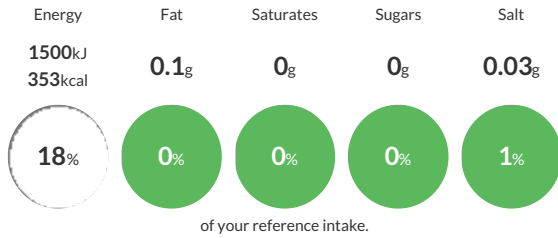
Short Product Name:
Cornflour

Produced by the wet milling of maize followed by washing, concentrating, centrifuging, drying, milling and sifting to give a natural maize starch. Properties include a short gel texture, opaque gel, relatively high viscosity, easy dispersion in cold water and fair resistance to shear forces.

Traded Unit GTIN: 05020933105653 Internal GTIN: 5020933100665 Supplier: Sleaford Quality Foods Suppliers Product Code: COFL14

Reference Intake

Each 100g portion contains:



Typical values per 100g : Energy 1500kJ 353kcal

Nutritional Information

Typical Values	Per 100g
Energy	1500kJ 353kCal
Carbohydrates	88g
of which sugars	0g
Fat	0.1g
of which saturates	0g
Fibre	-g
Protein	0.3g
Salt	0.03g

Allergy Information

Key: Contains May Contain



Dietary Information

Key: Suitable for



Ingredients

Maize Starch.