



Ingredion™

NOVATION PRIMA® 340

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NOVATION PRIMA® 340 functional native starch is a cold water swelling (CWS) waxy corn starch. It possesses superior sheen, smoothness, process tolerance and cold temperature stability when compared to traditional pregelatinized native starches. NOVATION PRIMA® 340 functional native starch is made by a revolutionary technology that results in properties similar to modified CWS starches while meeting clean labeling criteria. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (10% w/w slurry)	5.0	7.0
Viscosity (CML-M505)		
15 min, MVU	TBD	TBD
End, MVU	TBD	TBD

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Max.
% thru U.S.S. #100	75
% thru U.S.S. #200	50

Microbiological Limits

	Max.
Total Plate Count cfu/g	10,000
Yeast & Mold cfu/g	200
Coliforms cfu/g	200
E. coli	Negative
Salmonella	Negative

Nutritional Data/100 g

	Typical
Calories	360
Total Carbohydrate, g	91
Simple Sugars, g	0
Other Carbohydrate, g	91
Sodium, mg	70

Not a significant source of fat, cholesterol, protein, fiber, vitamins, or other minerals.

Disclaimer

This product is still under development; characteristics may be changed to further optimize performance.

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION PRIMA® 340 is packaged in multi ply kraft paper bags with a net weight of 55 lbs NOVATION PRIMA® 340 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for NOVATION PRIMA® 340 functional native starch is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Maize (TRUETRACE® IP)
CAS No.	9037-22-3

United States

Meets FCC (Food Chemical Codex) requirements.	
Labeling	Corn Starch

Canada

CFDA Regulation	B.13.011
Labeling	Corn Starch

Features and Benefits

NOVATION PRIMA® 340 is unique functional native starch that provides instant viscosity, process tolerance and very good cold temperature stability in instant products that have a need for extended shelf life in cold temperature storage. NOVATION PRIMA® 340 is highly resistant to harsh processing conditions such as intense heating, high shear and low pH. Furthermore, the product imparts a smooth, short texture and rich creamy mouthfeel to prepared foods. In addition, NOVATION PRIMA® 340 functional native starch offers very good cold temperature stability in refrigerated and frozen foods. Formulations using NOVATION PRIMA® 340 functional native starch were found to be brighter in flavor and have greater intensity when compared to the same systems formulated with other modified starches. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

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