



NOVATION PRIMA® 300 34131A00

NOVATION PRIMA® 300 functional native starch is characterized by very good freeze/thaw stability and tolerance to low temperature storage conditions making it particularly well suited for frozen and refrigerated food products. NOVATION PRIMA® 300 functional native starches are made by a revolutionary processing technology which results in native starches having functional properties similar to modified starches while meeting the labeling criteria of native starches. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

| | Min. | Max. |
|-----------------------|------|------|
| Moisture, % | - | 15.0 |
| pH (20% w/w slurry) | 5.0 | 6.5 |
| Viscosity (CML-M106P) | | |
| End, MVU | 300 | 900 |

Physical Appearance

| | Typical |
|-------|--------------------|
| Color | Off-White to Cream |
| Form | Fine Powder |

Screen Test

| | Typical |
|------------------|---------|
| % on U.S.S. #100 | >95% |
| % on U.S.S. #200 | >85% |

Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three class sampling and acceptance below is used.

| | n | c | m | M |
|---------------------|---|---|-------|--------|
| Total Plate Count/g | 5 | 3 | 1,000 | 10,000 |
| Yeast/g | 5 | 3 | 200 | 1,000 |
| Mold/g | 5 | 3 | 200 | 1,000 |
| Enterobacteriaceae | 5 | 3 | 10 | 100 |

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

| | |
|---|----------|
| <i>E. coli</i> | Negative |
| <i>Salmonella</i> | Negative |
| Meets NFPA specification for thermophilic bacteria. | |

Nutritional Data/100 g

| | Typical |
|-----------------------|---------|
| Calories | 357 |
| Total Fat, g | <0.1* |
| Cholesterol, mg | 0 |
| Sodium, mg | 22 |
| Total Carbohydrate, g | 89.3 |
| Dietary Fiber, g | 0 |
| Total Sugars, g | <0.1* |
| Added Sugars, g | 0 |
| Other Carbohydrate, g | 89.3 |
| Protein, g | <0.1* |
| Vitamin D, mcg | 0 |
| Calcium mg | 18 |
| Iron, mg | 0.2 |
| Potassium, mg | <20* |
| Ash, g | 0.1 |

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION PRIMA® 300 functional starch is packaged in multi ply kraft paper bags with a new weight of 55 lbs. NOVATION PRIMA® 300 functional native starch 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® 300 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.11.011
Labeling Corn Starch

Features and Benefits

NOVATION PRIMA® 300 functional native starch has excellent process tolerance. It performs in food processes where traditional native starches cannot be used because of excessive heat or shear. NOVATION PRIMA® 300 functional native starch is compatible in the same food processes where modified starches are currently used. No special preparation or equipment is needed to use this starch. When NOVATION PRIMA® 300 functional native starch is cooked, it imparts a smooth, short texture that does not set to a gel. The textural properties closely resemble modified starches; only minor adjustments in formulation should be necessary to replace modified starches in most food systems.

NOVATION PRIMA® 300 functional native starch has a bland flavor profile and a unique flavor release in many food systems. The flavors of the food systems formulated with NOVATION PRIMA® 300 functional native starch are brighter and have greater intensity when compared to the same systems formulated with many modified starches. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: April 26, 2017

Next Review Date: April 26, 2020

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