



NOVATION® Indulge 2940 70000466

NOVATION® Indulge 2940 functional native corn starch is a versatile clean label co-texturizer ingredient. It imparts a rich and creamy mouthfeel and delivers a unique thermoreversible soft-set gelled texture. NOVATION® Indulge 2940 functional native corn starch is well suited for applications where an indulgent texture is desired such as puddings and desserts. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %		14.0
pH	4.5	6.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

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	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	100	1000

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

Nutritional Data/100 g

	Typical
Calories	353
Calories from fat	0
Total Fat, g	<0.1*
Saturated Fat, g	0
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	13
Total Carbohydrate, g	88.7
Dietary Fiber, g	<0.75
Insoluble Fiber, g	<0.75
Soluble Fiber, g	<0.75
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.7
Protein, g	0.3
Vitamin D, mcg	0
Calcium, mg	17
Iron, mg	<0.1*
Potassium, mg	12
Ash, g	<0.1

* Not present at level of quantification

PROVISIONAL SPECIFICATION

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION® Indulge 2940 corn starch is packaged in multi ply kraft paper bags with a net weight of 25 kgs. NOVATION® Indulge 2940 corn 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® Indulge 2940 corn starch is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Maize
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® Indulge 2940 functional native corn starch is a versatile clean label co-texturizer ingredient. It imparts a rich, creamy mouthfeel, a moderate set texture, and simple label declaration that consumers expect. NOVATION® Indulge 2940 functional native starch has a unique thermoreversible texture and is well suited for applications where an indulgent texture is desired such as puddings and desserts. NOVATION® Indulge 2940 functional native corn starch provides a clean label alternative to other gelling agents such as gelatin and carrageenan, featuring an animal free and a cost stable option. This product requires heat for functionalization and is resistant to heat, shear, and is acid tolerant.

Effective Date: January 18, 2024

Next Review Date: January 18, 2027

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