



NOVATION PRIMA® 600 34121A00

NOVATION PRIMA® 600 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® 600 functional native starch is recommended for low to moderate temperature and sheer food processing at a neutral pH. NOVATION® 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 starch. 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-M105P) End, MVU	400	750

Physical Appearance

	Typical
Color	Off-White to Cream
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>95%
% thru 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	3,500	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.

E. coli Negative

Salmonella 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® 600 functional starch is packaged in multi ply kraft paper bags with a new weight of 55 lbs. NOVATION PRIMA® 600 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® 600 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® 600 functional native starch has moderate process tolerance. It performs in food processes where traditional native starches cannot be used because of excessive heat and sheer. NOVATION PRIMA® 600 functional native starch functions 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® 600 functional native starch is cooked, it imparts a smooth, short, heavy bodied texture that does not set to a gel. The textural properties closely resemble those of modified starches. Therefore, only minor adjustments in formulation should be necessary to replace modified starches in most food systems. NOVATION PRIMA® 600 functional native starch has a very bland flavor profile and unique flavor release in many food systems. The flavors of food systems formulated with NOVATION PRIMA® 600 functional native starch are brighter and have greater intensity when compared to the same systems formulated with traditional modified starches.

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Effective Date: September 19, 2023

Next Review Date: September 19, 2026

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