

NOVATION® 1900 34121403

NOVATION® 1900 functional native starch is a high viscosity potato-based starch that is recommended for low temperature and low shear food processing. Functional native starches are made with a revolutionary technology that gives properties similar to modified starches while meeting a clean labeling criterion. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	20.0
pH (20% w/w slurry)	5.0	7.0
Viscosity (CML-M104P) End, MVU	250	550

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

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	398
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	66
Total Carbohydrate, g	99.4
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	99.4
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	13
Iron, mg	<0.4*
Potassium, mg	28
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION® 1900 functional native starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. NOVATION® 1900 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® 1900 functional native starch is 24 months from the date of manufacture.

Regulatory Data

Source	Potato
CAS No.	9005-25-8

United States

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

Canada

CFDA Regulation Unstandardized Food
Labeling Potato Starch

Features and Benefits

NOVATION® 1900 functional native starch is a high viscosity cook up starch with a low gelatinization temperature of 145°F. The viscosity of NOVATION® 1900 functional native starch is relatively stable at low cooking temperatures, neutral pH and low shear/stress conditions. NOVATION® 1900 functional native starch features the inherent bland flavor of tuber starches and the unique flavor release characteristic of NOVATION® functional native starches. Products formulated with NOVATION® 1900 functional native starch have brighter flavors and improved mouthfeel than the same systems formulated with some modified starches.

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Effective Date: October 3, 2023

Next Review Date: October 3, 2026

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