

NOVATION® Lumina 8300 7000071 I

NOVATION® Lumina 8300 functional native rice starch is suitable for all applications, especially for white or light-colored applications with delicate flavors, offering high resistance to heat, shear and low pH, with excellent freeze/thaw and shelf life stability without compromising on flavor, color, texture, and performance.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	14.0
pH (20% w/w slurry)	5.0	6.5
Viscosity (CML-M106P3) End, MVU	125	325

Physical Appearance

	Typical
Color	White to Off-white
Form	Fine powder

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	350
Calories from fat, g	1
Total fat, g	<0.1*
Saturated fat, g	<0.1
Trans fat, g	<0.01g
Cholesterol	0
Sodium, mg	71
Total Carbohydrate, g	87.2
Dietary Fiber, g	<0.1
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	87.2
Protein, g	<0.5
Vitamin D, mcg	0
Calcium, mg	<1.0
Iron, mg	<1.0
Potassium, mg	196
Ash, g	0.4

*Not present at level of quantification

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION® Lumina 8300 rice starch is packaged in multi ply kraft paper bags with a net weight of 22.7kg (50 lbs.) NOVATION® Lumina 8300 rice 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® Lumina 8300 rice starch is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Rice
CAS No.	9037-22-3

United States

Meets FCC (Food Chemicals Codex) requirements.
Labeling Rice starch

Canada

CFDA Regulation Unstandardized Food
Labeling Rice starch

Features and Benefits

NOVATION® Lumina 8300 functional native rice starches offer all the formulation functionality of modified starches, with a simple “rice” starch label. It can help you formulate clean label cook-up applications that require a texturizer with smooth, short texture and does not set to a gel product without compromising on flavor, color, texture, and performance. NOVATION® Lumina 8300 functional native starch has high process tolerance. It performs in food processes where traditional native starches cannot be used because of excessive heat or shear. This product is produced under Ingredion Incorporated’s TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: February 3, 2022

Next Review Date: February 3, 2025

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