



NOVELOSE® 3490 0640030 I

NOVELOSE® 3490 modified food starch is derived from tapioca. This product can be used to increase total dietary fiber and reduce caloric content. It is bland in flavor and cannot be detected organoleptically in most applications. NOVELOSE® 3490 modified food starch tests as dietary fiber for food labeling purposes according to official AOAC method 991.43.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	14.0
pH (20% w/w slurry)	4.0	8.0
Dietary fiber % (d.s.b)	85	

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Microbiological Limits

	Max.
Total Plate Count cfu/g	10,000
Yeast cfu/g	200
Mold cfu/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories, Kcal*	32
Calories from fat	0
Total Fat, g	<0.10
Saturated Fat, g	<0.10
Trans Fat, g	<0.10
Cholesterol, mg	0
Sodium, mg	205
Total Carbohydrate, g	88
Dietary Fiber, g (AOAC 991.43)	80
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	8
Protein, g	0.1
Vitamin D, mcg	0*
Calcium mg	20
Iron, mg	<0.5
Potassium, mg	<10*
Ash, g	<1.2

* Not present at level of quantification.

*Calories: The calories reported are based on the Atwater factor 4 for carbohydrates, calculated on an 'as is' basis and value for dietary fiber taken into considerations.

Certification

Kosher
Halal

Packaging and Storage

NOVELOSE® 3490 modified food starch is packaged in multi ply kraft paper bags with a net weight of 25 kg (55 lbs) and 850 kg bulk bags. NOVELOSE® 3490 modified food 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 NOVELOSE® 3490 modified food starch is 24 months from the date of manufacture.

Regulatory Data Tapioca

United States

FDA Labeling GRAS Notification 705 Food Starch Modified

Features and Benefits

NOVELOSE® 3490 dietary fiber is a cost effective, high fiber resistant starch type 4 (RS4). This product can be used to add fiber to a variety of bakery applications including snacks, breads, pasta, and cookies. It is an easy to use fiber with little impact to formulation or process. It contributes minimally to the viscosity of food systems, has low water holding capacity, and improves the texture of crackers, cereals, pasta, and snacks.

Issue Date: September 6, 2023

Next Review Date: September 6, 2026

The information described above is offered solely for your consideration, investigation, and independent verification.

It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2023.

5 Westbrook Corporate Ctr.
Westchester, Illinois 60154
U.S.A.
708.551.2600

1600 – 90 Burnhamthorpe Rd., West
Mississauga, Ontario L5B 0H9
Canada
905.281.7950

www.ingredion.us