

Clean label dairy made easy

As consumers increasingly seek additive-free and natural labels, dairy manufacturers must deliver products with simple ingredient listings. Reformulating in line with the clean label trend is not without its challenges. Our comprehensive range of functional NOVATION® functional native starches create market-leading clean label products with consumer-winning textures.

Products at a glance

Yoghurt

NOVATION ENDURA® 0100
NOVATION® 3300
NOVATION® Indulge 1720



Fruit Preparations

NOVATION ENDURA® 0100
NOVATION PRIMA® 300
NOVATION PRIMA® 600
NOVATION® 9230
NOVATION® 9260



Desserts

(Ice cream, Custard,
Pudding, vla)

NOVATION ENDURA 0100
NOVATION 3300
NOVATION 3600
NOVATION Indulge 3920



Dips

NOVATION 3300
NOVATION ENDURA 0100
NOVATION Indulge 3920
NOVATION Indulge 1720



Dairy Drinks

NOVATION ENDURA 0100
NOVATION 3300
NOVATION 3600
NOVATION Indulge 3920



CLEAN & SIMPLE™ 

Key benefits and technical properties of NOVATION® texturising starches

	NOVATION ENDURA® 0100	NOVATION Prima 300 starch	NOVATION 3300	NOVATION 9230	NOVATION Indulge 3920	NOVATION Indulge 1720
Clean label	✓	✓	✓	✓	✓	✓
Clean flavour profile / neutral colour	✓	✓	✓	✓	✓	✓
Organic				✓		
Superb freeze / thaw stability	✓	✓				
Stable at low pH	✓	✓				
Excellent results at high temperature	✓	✓	✓	✓	✓	✓
Highly process tolerant	✓ ✓ ✓	✓	✓	✓	✓	✓
Superior shelf-life stability	✓	✓				
Fat replacement	✓	✓			✓	
Protein replacement	✓	✓				✓
Carrageenan replacement	✓	✓				

An industry first

Did you know that Ingredion is the first ingredient supplier to offer a functional native starch that withstands even the harshest processing conditions? NOVATION ENDURA 0100 can be used in custards, dairy desserts and dips, opening up the clean label space to more applications and manufacturers than ever before.

Targeting texture

Going clean doesn't mean sacrificing desirable dairy textures. All of our NOVATION clean label ingredients have unique texturising properties, creating that 'mmm' moment with every spoonful. NOVATION Indulge 3920, for example, delivers creamy, fat-like textures in ice cream, dips and dairy drinks.

Find out more
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