



NOVATION® 2700 Starch

NOVATION® 2700 functional native starch is a waxy corn starch recommended for moderate temperature/moderate shear food processing. NOVATION® 2700 is made by a revolutionary technology that results in properties similar to modified starches while meeting clean labeling criteria.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (20% w/w slurry)	4.5	7.0
Viscosity MVU		
End	200	440

Microbiological Limits

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

While the information below is typical of the product, it should not be considered a specification.

Physical Appearance

	Typical
Colour	White to Off-white
Form	Fine Powder

Nutritional Data/100g

	Typical
Calories, Kcal	357
Calories from Fat	0
Total Fat, g	<0.1*
Saturated Fat, g	<0.08
Trans Fat, g	<0.01
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 in level of quantification

Effective Date: May 18, 2021 34111100

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Certification

Kosher
Halal

Packaging and Storage

NOVATION® 2700 is packaged in multi ply kraft paper bags. NOVATION® 2700 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® 2700 is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Corn
Labelling	Corn Starch

Features and Benefits

NOVATION® 2700 has good process tolerance. It performs in food processes where traditional native starches cannot be used because of excessive heat or shear. NOVATION® 2700 is compatible in the same food processes where modified starches are currently used. No special preparation or equipment is needed to use this starch. When NOVATION® 2700 is cooked, it imparts a smooth, short texture and does not set to a gel. The textural properties closely resemble modified starches; therefore, only minor adjustments in formulation should be necessary to replace modified starches in most food systems. NOVATION® 2700 has a bland flavor and an unique flavor release in some food systems. The flavors of the food systems formulated with NOVATION® 2700 are brighter and have greater intensity when compared to the same systems formulated with some modified starches.

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