



## NOVATION<sup>®</sup> 3300 Starch

NOVATION<sup>®</sup> 3300 functional native starch is a tapioca based starch that is recommended for high temperature and shear food processing. It is ideally suited for use in dairy applications. Functional native starches are made with a revolutionary technology that gives properties similar to modified starches while meeting a clean labeling criteria.

### Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (20% w/w slurry)	5.0	6.5
Viscosity MVU		
End	400	900

### Microbiological Limits

	Max.
Total Plate Count/g	1,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative
Coliforms	Negative
Heat Resistant Bacteria	100

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	359
Calories from Fat	0
Total Fat, g	<0.1*
Saturated Fat, g	<0.08
Trans Fat, g	<0.01
Cholesterol, mg	0
Sodium, mg	34
Total Carbohydrate, g	89.7
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	89.7
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium, mg	40
Iron, mg	0.2
Potassium, mg	<20*
Ash, g	<0.1*

\* Not present in level of quantification

### Certification

Kosher  
Halal

### Packaging and Storage

NOVATION<sup>®</sup> 3300 is packaged in multi-ply kraft paper bags with a net weight of 25kg. NOVATION<sup>®</sup> 3300 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<sup>®</sup> 3300 is 24 months from the date of manufacture.

### Regulatory Data

Source	Tapioca
Labelling	Tapioca Starch

### Features and Benefits

NOVATION<sup>®</sup> 3300 has excellent process tolerance. It performs in food processes where traditional native starches cannot be used as a viscosifier or stabiliser. As tapioca based product, NOVATION<sup>®</sup> 3300 features a lower hot viscosity which can be an advantage when using processing equipment such as plate heat exchangers. NOVATION<sup>®</sup> 3300 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<sup>®</sup> 3300 is cooked, it imparts a smooth short texture that sets to a tender gel upon cooling. Because the textural properties closely resemble some modified tapioca starches, only minor adjustments in formulation are necessary to replace modified tapioca starches in most food systems.

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