



NOVATION® 4600 Starch

NOVATION® 4600 is a cold water swelling (CWS) waxy corn starch which provides the properties of premium instant starches. It possesses superior sheen, clarity and smoothness when compared to traditional pregelatinised starch dispersions. NOVATION® 4600 is made by a revolutionary technology that results in properties similar to modified CWS starches while meeting clean labeling criteria.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (9% w/w slurry)	4.8	7.0
Viscosity MVU		
15 minutes	350	675
End	480	700
Granulation %		
Thr USSS# 100	75	
Thr USSS# 200	50	

Microbiological Limits	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative

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

Physical Appearance	Typical
Colour	Off-white to Cream
Form	Fine Powder

Nutritional Data/100g	Typical
Calories, Kcal	366
Calories from Fat	0
Total Fat, g	<0.1*
Saturated Fat, g	<0.1
Trans Fat, g	<0.01
Cholesterol, mg	0
Sodium, mg	34
Total Carbohydrate, g	91.4
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	91.4
Protein, g	0.1
Vitamin D, mcg	0
Calcium, mg	12
Iron, mg	<0.2*
Potassium, mg	<12*
Ash, g	<0.1*

* Not present in level of quantification

Effective Date: June 28, 2021

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Certification

Kosher
Halal

Packaging and Storage

NOVATION® 4600 is packaged in multi ply kraft paper bag. NOVATION® 4600 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® 4600 is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Corn
Labelling	Corn Starch

Features and Benefits

Dispersions of NOVATION® 4600 have exceptional clarity, sheen and smoothness when compared to dispersions of modified CWS thickeners. Surface grain is essentially eliminated using this high performance cold water swelling starch. NOVATION® 4600 is short-textured and will not set to a gel upon cooling. This product also has moderate resistance to the effects of heat, acid and shear. This improved resistance over native pre-gelatinised starches contributes superior textural and shelf-life stability. NOVATION® 4600 provides a unique flavour release in some food systems. The flavours of the food systems formulated with NOVATION® 4600 are brighter and have greater intensity when compared to the same systems formulated with some other modified starches.

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