



NOVATION® Indulge 3920 Starch

NOVATION® Indulge 3920 is a clean label co-texturising starch with cold water functionality. It has been designed to add indulgence to a wide range of prepared food products. Alternatively this product is ideally suited to replace other functional ingredients such as proteins or fats & oils. NOVATION® Indulge 3920 should be used in conjunction with other thickening agents from our NOVATION® or HOMECRAFT® product lines.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (10% w/w slurry)	4.5	8.0
Viscosity MVU	100	400

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	White
Form	Fine Powder

Nutritional Data/100g

	Typical
Calories, Kcal	363
Calories from Fat	1
Total Fat, g	<0.15*
Saturated Fat, g	<0.1
Trans Fat, g	<0.01
Cholesterol, mg	0
Sodium, mg	<500
Total Carbohydrate, g	90
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	90
Protein, g	<0.5
Vitamin D, mcg	0
Calcium, mg	5
Iron, mg	0.1
Potassium, mg	<0.1*
Ash, g	<0.5

* Not present in level of quantification

Certification

Kosher
Halal

Packaging and Storage

NOVATION® Indulge 3920 is packaged in multi ply kraft paper bag. NOVATION® Indulge 3920 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® Indulge 3920 is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca
Labelling	Tapioca Starch

Features and Benefits

NOVATION® Indulge 3920 has been designed as a mouth feel enhancer to provide a creamy, smooth, rich mouth feel.

NOVATION® Indulge 3920 has a consumer friendly simple "starch" labelling which gives a potential for marketing and labelling claims.

NOVATION® Indulge 3920 has a bland flavour profile allowing the inherent flavours within a recipe to be delivered cleanly with no masking.

NOVATION® Indulge 3920 also has an excellent process tolerance and shows a good resistance to heat, acid and shear and can be applied to a wide range of applications and processes.

Effective Date: December 3, 2021

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