



NOVELOSE® 3490 Starch

NOVELOSE® 3490 is a modified food starch based on tapioca. NOVELOSE® 3490 can be used to increase total dietary fiber and reduce caloric content. It is bland in flavor and cannot be detected organoleptically in most applications.

Chemical and Physical Properties

| | Min. | Max. |
|-------------------------------------|------|------|
| Moisture % | | 14 |
| pH (20% w/w slurry) | 4.0 | 8.0 |
| Dietary fibre% [#] (d.s.b) | 85 | |

Microbiological Limits

| | Max. |
|---------------------|----------|
| Total Plate Count/g | 1,000 |
| 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 to Off-white |
| Form | Fine Powder |

Nutritional Data/100g

| | Typical |
|-------------------------------|---------|
| Calories, Kcal [*] | 182 |
| Calories from Fat | 1.8 |
| Total Fat, g | 0.2 |
| Saturated Fat, g | <0.10 |
| Trans Fat, g | <0.10 |
| Cholesterol, mg | 0 |
| Sodium, mg | 250 |
| Total Carbohydrate, g | 87 |
| Dietary Fiber, g [#] | 84 |
| Total Sugars, g | 2.2 |
| Added Sugars, g | 0 |
| Other Carbohydrate, g | 1 |
| Protein, g | 0.1 |
| Vitamin D, mcg | 0* |
| Calcium, mg | 20 |
| Iron, mg | <0.5 |
| Potassium, mg | <10* |
| Ash, g | <1.2 |

* Not present in level of quantification

^{*}Calories: The calories reported are based on the Atwater factor of 4 for carbohydrates, calculated on an 'as is' basis and value for dietary fiber taken into considerations.

[#]The total dietary fibre assay results may vary depending on analytical testing laboratories.

Effective Date: December 10, 2020 06400300

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Certification

Kosher
Halal

Packaging and Storage

NOVELOSE® 3490 is packaged in multi ply kraft paper bags. NOVELOSE® 3490 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for NOVELOSE® 3490 is 24 months from the date of manufacture.

Regulatory Data

| | |
|-----------|-----------------------|
| Source | Tapioca |
| Labelling | Food Starch- Modified |

Features and Benefits

NOVELOSE® 3490 dietary fiber is a cost effective, high fiber resistant starch type 4 (RS4). The product can be used to add fiber to a variety of bakery applications including snacks, breads, pasta, and cookies. It is an easy to use fiber with little impact to formulation or process. It contributes minimally to the viscosity of food systems, has low water holding capacity, and improves the texture of crackers, cereals, pasta and snacks.

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