



NOVATION® Lumina 8300 functional native starch

NOVATION® Lumina 8300 is a food starch refined from waxy rice.

Label Declaration Recommendation

Starch

Please note the botanical origin of starch only needs to be declared if starch contains gluten.

EU Classification

Food Ingredient

Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life

24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data

While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Moisture <i>as packed</i>		15.0	%
pH 20% aqueous suspension	4.5	7.0	-
MVA Viscosity <i>End</i>	125	325	MVU

Physical Appearance

	Typical
Colour	white /creamy
Form	fine powder

Microbiological Limits

	Max	Unit
TVC	10000	cfu / g
Yeast	200	cfu / g
Mould	200	cfu / g
E. coli	negative	per g
Salmonella	negative	per 25g

Additional Information

Contaminants Complies with Regulation (EC) 1881/2006, as amended

Pesticides Complies with Regulation (EC) 396/2005, as amended

Kosher Certificate Yes

Halal Certificate Yes

Sulfur Dioxide (SO2) typical < 10 ppm

Nutritional Data / 100 g

While this information is typical of the product it should not be considered a specification

	Typical	Unit
Energy	1464	kJ
	350	kcal
Fat	0	g
of which saturates	0	g
Carbohydrates	87.2	g
of which sugar	0	g
Fibre	0	g
Protein	0	g
Salt	0.18	g

Heavy Metals

	Typical	Unit
Arsenic	0.2	ppm
Lead	1	ppm
Cadmium	0.2	ppm
Mercury	0.05	ppm

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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