

NOVATION™ 4600

Description: Pregelatinized food starch refined from waxy maize

Appearance: Fine, cream / off-white coloured powder

Features	Benefits
Consumer friendly simple "starch" labelling	Potential for marketing and labelling claims (e.g. can enable a no additives claim*). Ideal in wide range of foods, where thickening combined with clean, simple consumer friendly labelling is a requirement. May be used in foods labelled as organic, permitted within 5% of the ingredients of non-organic origin. *depends on other ingredients in the recipe
Classed as a food ingredient in the EU	
Cold water swelling	For the food manufacturer requiring instant thickening. NOVATION 4600 is a fine powder and therefore may require dispersion with other dry ingredients or oil to avoid lumping.
Bland flavour profile	Allows the inherent flavours within a recipe to be delivered cleanly with no masking.
Excellent process tolerance	Will withstand moderate amounts of heat and shear in a process. Suitable for a wide range of applications from mayonnaise production to fruit preparations for pie fillings.
Smooth, short texture	Improved textural properties and gloss when compared to a traditional drum dried product.
Shelf life stable	Provides thickening and stability to applications and does not gel over life.

APPLICATION AND USAGE INFORMATION

Application Summary:

NOVATION 4600 is a functional native food starch with cold water swelling properties. It has been designed as a thickener and stabilising agent for a wide range of cold prepared food products.

Typical applications include:

Chilled dips & dressings: For chilled dips and dressings where a “clean label” is a must this product excels. Delivering texture similar to a modified starch but with the added bonus of a simple label declaration. Bland flavour profile allows the richness and diversity of flavourings used in this area to be delivered cleanly to the consumer. NOVATION 4600 has good shear and acid stability and generates viscosity and provides stability through life.

Fruit preparations for pie fillings: NOVATION 4600 can be used to thicken fruit fillings for easy deposit into pastry cases. Cold thickening helps ensure that the fruit is not damaged and remains intact. Acid and heat stable Novation 4600 gives good stability and resistance to boil out through the oven baking.

Quiche: Providing instant thickening to an egg/milk mix prior to depositing – ideal for quiche manufacturers to help reduce splashing and suspend particulates before baking. Heat stable for the baking and chill stable during shelf life.

Mayonnaise: Moderate acid and shear stability make NOVATION 4600 ideal for the manufacturer requiring a clean label ingredient for thickening and stability.

Effective Date: 01.10.2012 [1]

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Bakery: Cheesecake, sponge and muffin batters can have good batter viscosity control and enhanced moisture perception in the end product when this cold functioning starch is incorporated into the recipe/formulation.

Usage Information:

NOVATION 4600 will begin to thicken when added to liquid; it will provide a very smooth, short textured paste when fully hydrated. It is recommended that instant starches such as NOVATION 4600 are pre-blended with sugar or other dry ingredients before adding to aqueous solutions, in order to prevent lumping. Alternatively NOVATION 4600 can be mixed with oil to improve dispersion. NOVATION 4600 offers good heat and acid stability. Typical usage levels in liquid systems are 2 to 5%.

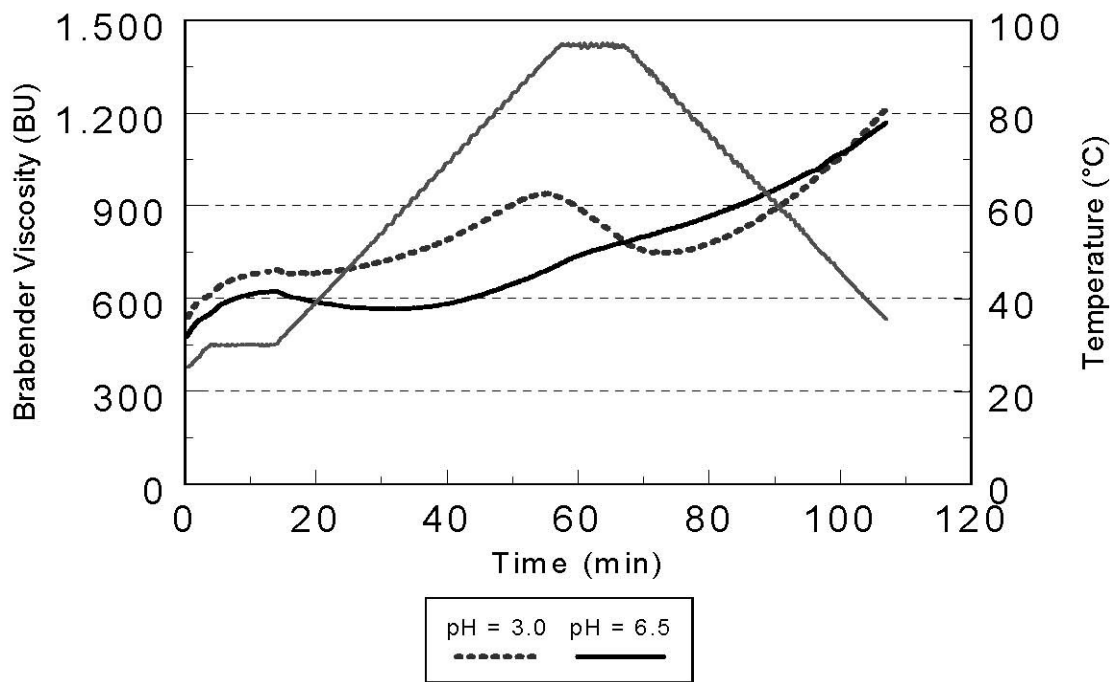
Label declaration recommendation: Starch (Customary name* in UK is cornflour)

*UK Food Labelling Regulations, further information available on request

EU Classification: Food Ingredient

ADDITIONAL TECHNICAL INFORMATION

Typical Brabender Viscograph E profile by CML B272/B273 test (4.6% starch, pH=6.5/3.0, 95°C max. temp.):



Please note: This graph shows a typical Brabender viscosity of NOVATION 4600 and can be used for comparative purposes. However, it is not part of the specification.

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Registration number 2010/013219/07

Effective Date: 01.10.2012 [1]

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