**NOVATION® 8600**

**Functionality:** Thickening starch  
**Description:** Food starch refined from waxy rice

<table>
<thead>
<tr>
<th>Features</th>
<th>Benefits</th>
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<tr>
<td>Native functional starch, classed as a food ingredient in EU, simple “starch” label</td>
<td>Enables “natural” positioning and clean label</td>
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<td>Waxy rice based, Gluten free</td>
<td>Preferred “rice” labelling</td>
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<td>Easy to handle. Insoluble in cold water and homogenous particle size distribution.</td>
<td>Good dispersion characteristics allow NOVATION 8600 to be easily used in most industrial scale processes.</td>
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<td>Texture similar to a modified starch</td>
<td>Enables a quick switch from modified starches to a clean label solution</td>
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<td>Moderate process tolerance</td>
<td>Suitable for food manufacturers developing products which will need to withstand moderate heat and shear conditions.</td>
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<td>Excellent texture stability over shelf-life</td>
<td>Enables long shelf lives without the occurrence of textural defects particularly for challenging applications, e.g. such with high brix or high protein content.</td>
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<tr>
<td>Bland flavour profile</td>
<td>Allows the inherent flavours within a recipe to be delivered cleanly with no masking. Suitable for colour and flavour sensitive applications.</td>
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**APPLICATION AND USAGE INFORMATION**

**Application Summary:**
NOVATION 8600 is a food starch designed as a thickener and stabilising agent for water based food systems such as fruit preparations, dairy desserts, gravies, soups and sauces. When NOVATION 8600 is cooked, it imparts a smooth, short texture and does not set to a gel. The textural properties closely resemble those achieved with traditional modified starch products; therefore, only minor adjustments in formulation may be necessary to replace modified starches in most food systems.

Applications that are particularly challenging in terms of texture stability over shelf life, such as high brix fruit preparations and protein rich formulation that tend to gel and become inhomogeneous over time, benefit from the use of NOVATION 8600 due to the inherent retrogradation stability of waxy rice. NOVATION 8600 will withstand the moderate processing conditions found in kettle cooking with scraped surface paddles and plate heat exchangers.

**Typical applications include:**

**Fruit preparations for dairy products or pie fillings:** Due to its low tendency to retrograde and to form gels NOVATION 8600 in high brix fruit preparations. In general hot prepared fruit preparations benefit from a rich natural colour and intense delivery of fresh flavour making NOVATION 8600 the perfect choice for chilled or frozen products in this application area.

**Ready to eat meals and meal solutions:** For chilled, frozen and ambient gravies, soups and sauces where a “clean label” is a must this product excels due to its exceptional texture stability over shelf life at ambient, chilled or frozen storage. 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.

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**Effective Date 17.10.2016 [1]**

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Pasteurised bottled sauces: NOVATION 8600 can particularly be used in sauces where a longer shelf life is a necessity.

Dairy desserts: NOVATION 8600 delivers a smooth texture, clean flavour profile as well as a consistent texture over shelf life in dairy desserts.

Baby food: The particularly healthy and non-allergenic perception of rice ingredients make NOVATION 8600 a preferred viscosifier for applications targeted to babies and young children aged 1 to 3 years such as Baby Food (jars), ready meals, desserts, yoghurts or fruit preparations.

Usage Information:
NOVATION 8600 is a cook-up starch with a gelatinisation temperature of approximately 70 °C. The viscosity of NOVATION 8600 is relatively stable at moderate temperatures, low pH and moderate shear conditions.

It needs to be taken into consideration that waxy rice starch delivers less viscosity than waxy maize. Depending on the formulation 5-15% more waxy rice starch is required to match the viscosity achieved with a clean label waxy maize starch that offers comparable process tolerance.

Typical usage would involve addition to the aqueous phase in a stirred vessel and heated to 85 to 95 °C with a hold time of 5 to 15 minutes. Typical usage levels in liquid systems would be 3 to 5%.

Please note: Evaluation of NOVATION 8600 is recommended in each specific application since factors such as heating rate, solids content, shear/stress conditions, pH and the presence of other ingredients such as sugar and fats will affect gelatinisation behaviour and hence rheological and textural properties.

Label declaration recommendation: Starch

EU Classification: Food Ingredient