

NOVATION™ 9360

Description: Organic food starch refined from tapioca

Appearance: Fine, white/creamy powder

Features	Benefits
Organic starch label	Novation 9360 is a certified organic food starch that allows for the manufacture of 100% certified organic food products*. *depends on other ingredients in the recipe
Organic functional native starch with excellent process tolerance (time, temperature, shear)	Ideal cost effective texturiser in 100% certified organic food products. NOVATION 9360 can be used in processed food products, where traditional organic native starches lack the functionality and process stability. In these applications, lower dosage levels of NOVATION 9360 are required compared to traditional native starches to achieve the same viscosity. NOVATION 9360 is relatively easy to cook, but process resistant, providing a stable high viscosity with a smooth short texture.
Tapioca starch with unique flavour impact in application	NOVATION 9360 has a bland flavour profile which can enhance the flavour of existing products and/or reduce flavours used in application.
Easy to cook starch	Low cooking temperature provides stable high viscosity with a smooth short texture.
Insoluble in cold water and homogenous particle size distribution	Good dispersion characteristics mean that NOVATION 9360 is easy to use in most industrial scale processes.

APPLICATION AND USAGE INFORMATION

Application Summary:

NOVATION 9360 is an organic, functional native food starch refined from tapioca. The product has been manufactured in compliance with Council Regulation (EEC) No. 2092/91, as amended, which concerns the organic production of agricultural products, from organic tapioca and permitted acidity regulators: sodium carbonate and citric acid. An organic inspection certificate is available on request. NOVATION 9360 is designed as a thickener and stabilising agent for water based food systems. Typical processing conditions would include low temperature processing through indirect heating as plate and tubular heat exchangers or jacketed kettles. NOVATION 9360 is an organic tapioca-based starch, will form smooth, short textured pastes at levels of 3 to 5%. At higher concentrations or in acid conditions, NOVATION 9360 can set to a soft gel with excellent organoleptic characteristics. At low pH, high temperature or high shear, the more process tolerant product NOVATION 9330 is recommended.

Typical applications include:

Organic pasteurised soups and sauces: NOVATION 9360 provides the mouthfeel and texture associated with homestyle soups and sauces. It is an excellent thickener/stabiliser in most types of pasteurised products.

Effective Date: 01.10.2012 [1]

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Organic pasteurised puddings and desserts: NOVATION 9360 can be widely used in pasteurised dairy systems due to its excellent flavour release. It imparts a rich creamy mouthfeel and a smooth short texture which are desirable characteristics for dairy products. At high concentrations, NOVATION 9360 will set to a stable tender gel upon cooling. NOVATION 9360 can be used to substitute gelatine or in conjunction with other gelling hydrocolloids to produce a range of unique textures.

Organic fruit preparations: In fruit preparations NOVATION 9360 will set to a stable pectin like gel. In such applications, usage levels are typically 3 to 4% which will provide a thermo-reversible soft easy to stir down gel. NOVATION 9360 can be used as an economical replacer or extender for pectin.

Organic baby food: NOVATION 9360 is an excellent viscosifier and texturiser in pasteurised baby foods.

Usage Information:

NOVATION 9360 is a cook-up starch with a gelatinisation temperature of approximately 60 to 65 °C. The viscosity of NOVATION 9360 is stable at low cooking temperatures, neutral pH and low shear/stress conditions. Typical usage would involve addition of NOVATION 9360 to the aqueous phase in a stirred vessel and heated to approximately 85 °C with a hold time of 2 to 5 minutes. Typical usage levels in liquid systems would be 2 to 5%.

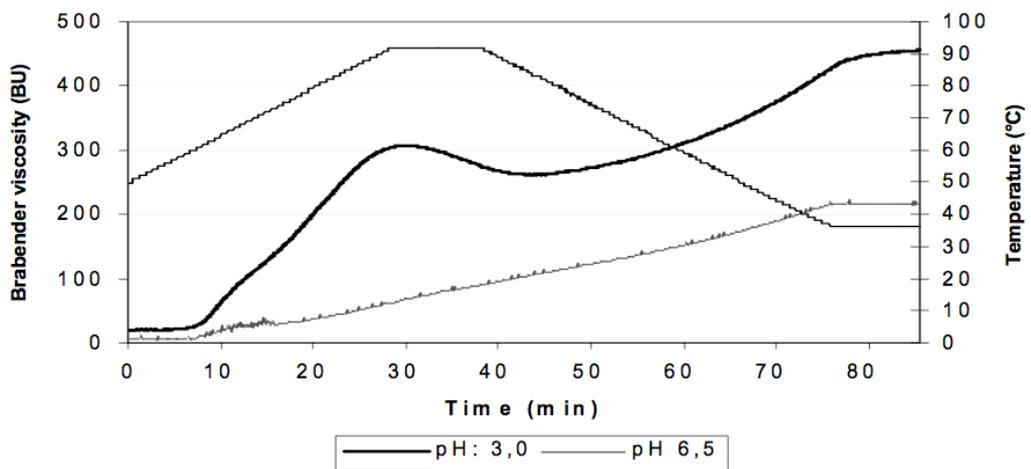
Please note: Evaluation of NOVATION 9360 is recommended in each specific application since factors such as heating rate, solids content, shear/stress conditions, pH and the presence of other ingredients such as sugar and fats will affect gelatinisation behaviour and hence rheological and textural properties.

Label declaration recommendation: Organic Starch: The product is produced in compliance with Council Regulation (EC) No. 834/2007 on organic production and labelling of organic products and repealing (EEC) No. 2092/91, from organic tapioca and permitted acidity regulators: sodium carbonate and citric acid.

EU Classification: Food Ingredient

ADDITIONAL TECHNICAL INFORMATION

Typical Brabender Viscograph E profile by CML B262/B263 test (5.0% starch, pH=6.5/3.0, 92°C max. temp.):



Please note: This graph shows a typical Brabender viscosity of NOVATION 9360 and can be used for comparative purposes. However, it is not part of the specification.

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