

NOVATION™ INDULGE 3920

Description: Speciality starch derived from tapioca

Appearance: Fine white/creamy powder

Features	Benefits
Consumer friendly simple "starch" labelling	Potential for marketing and labelling claims (e.g. can enable a no additives claim*).
Classed as a food ingredient in the EU	*depends on other ingredients in the recipe
Mouthfeel enhancer	Provides a creamy, smooth, rich mouthfeel. Should be used in combination with other thickeners to bring added indulgence to an application.
Cold water swelling	For the food manufacturer requiring instant processing. NOVATION INDULGE 3920 is a fine powder and therefore may require dispersion with other dry ingredients or oil to avoid lumping.
Bland flavour profile	The tapioca base allows the inherent flavours within a recipe to be delivered cleanly with no masking.
Excellent process tolerance	NOVATION INDULGE 3920 shows good resistance to heat, acid and shear and can be applied to a wide range of applications and processes.

APPLICATION AND USAGE INFORMATION

Application Summary:

NOVATION INDULGE 3920 shows good resistance to heat, acid and shear and can be applied to a wide range of applications and processes.

Typical applications include:

Béchamel sauce & other sauces: The addition of NOVATION INDULGE 3920 to béchamel sauce allows for improved indulgence or alternatively significant fat reduction which results in a more economical and healthy product. The wide process tolerance allows this product to be used in various processing conditions such as pasteurisation, sterilisation or UHT treatment.

Mayonnaise & dressings: NOVATION INDULGE 3920 can easily be used in low fat mayonnaise products. The properties of this starch allow the manufacture of low fat mayonnaise products with the mouthfeel and sensory properties of their full fat counterparts. Due to the wide process tolerance of NOVATION INDULGE 3920 this product can be used both in cold and hot mayonnaise production.

Ice cream: NOVATION INDULGE 3920 can be used to add indulgence and mouthfeel to standard or low fat ice cream. At the same time, this product has the ability to reduce the protein level in ice cream and thus allow significant cost savings. NOVATION INDULGE 3920 can easily withstand the harsh ice cream manufacturing process conditions and is therefore easy to use and implement for the manufacturer.

Effective Date: 01.10.2012 [1]

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Usage Information:

NOVATION INDULGE 3920 needs to be dispersed with other dry ingredients or oil when added to liquid food systems in order to avoid lumping. This product acts as a co-texturiser and is typically used in combination with other thickening starches – instant or cook up -e.g. waxy maize based NOVATION 2300/2600 or NOVATION PRIMA 300/600, tapioca based products NOVATION 3300/3600 or instant starches such as NOVATION 6260/4600. NOVATION INDULGE 3920 provides a rich and creamy mouthfeel in a variety of different food applications. Typical usage levels in liquid systems are 0.5 to 2 %.

Label declaration recommendation: Starch

EU Classification: Food Ingredient

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