

NOVATION® Lumina 340

Functionality: NOVATION® Lumina 340 is a functional, clean label, cold-water swelling (CWS) waxy maize starch with high process tolerance and enhanced shelf-life stability. Different to other functional native instant starches, it provides improved texture stability over long shelf-life, freeze-thaw and cold storage, where instant viscosity is required. Suitable for instant applications with harsh processing, low pH, additional heating step and long or challenging texture stability over shelf life.

Description: functional native cold-water swelling starch

Features	Benefits
Consumer friendly simple "starch" labelling	Potential for marketing and labelling claims (e.g. can support clean label positioning*). Ideal in wide range of foods, where thickening combined with clean, simple consumer friendly labelling is a requirement. May be used in foods certified as organic*, permitted within 5% of the agricultural ingredients of non-organic origin**.
Classed as a food ingredient in the EU	
Cold water swelling (CWS)	*depends on other ingredients in the recipe ** EU legislation defining permitted non-organic origin ingredients is due to be amended by end 2020, and from January 2023, non-organic waxy maize starch will no longer be permitted for use in organic processed foods
Bland flavour profile	For the food manufacturer requiring instant thickening. NOVATION® Lumina 340 is a fine powder and therefore may require dispersion with other dry ingredients or oil to avoid lump formation.
Neutral colour	Specially designed for applications with delicate flavours can enhance the flavour of existing products and/or reduce flavours used in application.
Excellent process tolerance	Specially designed for white-, light- and bright coloured applications
Smooth, short texture	Good resistance to heat, acid and shear within the manufacturing process. Good resistance to low pH applications. Suitable for a wide range of applications including mayonnaise, dressings and bakery creams. Can replace modified starch in these applications.
High texture stability over shelf life (ambient, refrigerated and frozen)	Provides a short texture which will not set to a gel.
Gluten-free	Provides instant thickening and stability to a wide range of applications. The improved resistance over traditional native starches contributes superior textural and shelf life stability. Offers differentiation by maintaining indulgent textures with a creamy mouth feel and glossy appearance at ambient, refrigerated or frozen storage conditions.
	Suitable for "gluten-free" positioning

Effective Date 06.10.2020

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2020.

APPLICATION AND USAGE INFORMATION

Application Summary:

NOVATION® Lumina 340 functional native cold-water swelling starch is specially designed for white-, light- and bright coloured applications with delicate flavours. NOVATION® Lumina 340 is a functional native food starch with cold-water swelling properties. A thickener and stabilising agent for water-based food systems which require high process tolerance, as well as enhanced shelf life and freeze/thaw stability. Ideal for the food manufacturer working within the clean label arena.

Typical applications include:

Mayonnaise: Enhanced acid and shear stability make NOVATION® Lumina 340 ideal for the manufacturer requiring a clean label ingredient for thickening and stability. The improved stability reduces gelling over shelf-life. To aid dispersion, mixing with other ingredients such as oil is recommended prior addition. It provides exceptional creamy mouthfeel, perfect for high and low oil levels.

Chilled dips & dressings: For chilled dips and dressings where a “clean label” is a must this product excels. Delivering texture and colour like 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® Lumina 340 has good shear and acid stability and generates viscosity and provides stability through life.

Acid or neutral sauces: For sauces which are being manufactured under high shear conditions. NOVATION® Lumina 340 offers excellent flavour delivery, smooth mouthfeel and texture for the consumer, good process tolerance for the manufacturer.

Instant bakery creams: NOVATION® Lumina 340 is a high-performance clean label texturiser for firm custard creams, offering excellent freezing stability and best baking stability when combined with Na-Alginate system.

Usage Information:

NOVATION® Lumina 340 will begin to thicken when added to liquid. It will provide a very smooth, short textured paste when fully hydrated. It is recommended that NOVATION® Lumina 340 is pre-blended with sugar or other dry ingredients before adding to aqueous solutions, in order to prevent lumping. Alternatively, NOVATION® Lumina 340 can be mixed with oil to improve dispersion. NOVATION® Lumina 340 offers excellent heat and acid stability and enhanced shelf-life stability especially at freeze-thaw and cold storage. 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

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:

Ingredion UK Limited	Rafhan Maize Products Company Ltd	Ingredion Germany GmbH	Ingredion South Africa (Pty) Ltd
Ingredion House Manchester Green 339 Styal Road Manchester M22 5LW England	Rakh Canal East Road Faisalabad Pakistan	Grüner Deich 110 20097 Hamburg Germany	Infinity Office Park, Suite 6, Block C, 2 Robin Close, Meyersdal, 1448, Gauteng RSA
P: +44 (0) 161 435 3200 F: +44 (0) 161 435 3300	P: +92 (0) 41 854 0121 F: +92 (0) 41 871 1016	P: +49 (0) 40 23 91 50 F: +49 (0) 40 23 91 51 70	P: +27 (0) 11 867 9260 F: +27 (0) 11 867 9271
Registered in England No. 07315745	Registration number 79 of 1952-1953	Amtsgericht Hamburg HRB 105432	Registration number 2010/013219/07

Effective Date 06.10.2020

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2020.