

NOVATION® Lumina 4600

Functionality: NOVATION® Lumina 4600 is a functional, clean label, cold-water swelling (CWS) waxy maize starch with moderate process tolerance. It provides instant viscosity and glossiness. Cold-water swelling starches can provide superior texture stability over drum-dried starches. Suitable for use in mayonnaise, dressings, pizza toppings, ready meal cold dishing and bakery cream and fruit fillings.

Description: Functional native cold-water swelling starch

Features	Benefits
<p>Consumer friendly simple "starch" labelling</p> <p>Classed as a food ingredient in the EU</p>	<p>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**.</p> <p>*depends on other ingredients in the recipe</p> <p>** 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</p>
<p>Cold-water swelling (CWS)</p>	<p>For the food manufacturer requiring instant thickening. NOVATION® Lumina 4600 is a fine powder and therefore may require dispersion with other dry ingredients or oil to avoid lumping.</p>
<p>Bland flavour profile</p>	<p>Specially designed for applications with delicate flavours can enhance the flavour of existing products and/or reduce flavours used in application.</p>
<p>Neutral colour</p>	<p>Specially designed for white-, light- and bright coloured applications</p>
<p>Moderate process tolerance to the effects of heat, acid and shear</p>	<p>Will withstand moderate amounts of heat and shear in a process. Suitable for a wide range of applications such as spoonable sauces and dressings, fruit preparations for pie fillings and instant bakery fillings.</p>
<p>Smooth, short texture</p>	<p>Improved textural properties and gloss when compared to a traditional drum dried product.</p>
<p>Improved texture and stability over traditional pre-gelatinised starches</p>	<p>Provides thickening and stability to applications and does not gel over life.</p>
<p>Gluten-free</p>	<p>Suitable for "gluten-free" positioning</p>

APPLICATION AND USAGE INFORMATION

Application Summary:

NOVATION® Lumina 4600 functional native cold-water swelling starch is specially designed for white-, light- and bright coloured applications with delicate flavours. NOVATION® Lumina 4600 functional native cold-water swelling starch performs under a wide range of processing conditions with moderate process tolerance and provide excellent texture stability over shelf life, while helping to create creamy, smooth textures.

Effective Date 06.10.2020

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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® Lumina 4600 has good shear and acid stability and generates viscosity and provides stability through shelf life.

Sweet preparations for pie fillings: NOVATION® Lumina 4600 can be used to thicken fruit and sweet fillings for easy deposit into pastry cases. In cheese cakes it provides a rich and creamy texture. In fruit pie, cold thickening helps ensure that the fruits are not damaged and remain intact. Acid and heat stable NOVATION® Lumina 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® Lumina 4600 ideal for the manufacturer requiring a clean label ingredient for thickening and stability.

Instant bakery creams: NOVATION® Lumina 4600 is a clean label all-purpose texturiser for instant soft creams and home mixes, post baked injected.

Usage Information:

NOVATION® Lumina 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® Lumina 4600 are pre-blended with sugar or other dry ingredients before adding to aqueous solutions, in order to prevent lumping. Alternatively, NOVATION® Lumina 4600 can be mixed with oil to improve dispersion. NOVATION® Lumina 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

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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
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