

## NOVATION PRIMA™ 600

**Description:** Food starch refined from waxy maize

**Appearance:** Fine white/creamy powder

Features	Benefits
Consumer friendly simple "starch" labelling	Labelled simply as "starch". Offering the potential for product re-positioning and labelling claims (e.g. can enable a no additives claim*). Ideal in wide range of foods, where thickening combined with simple consumer friendly labelling is a pre-requisite. May be used in foods labelled as organic, permitted within 5% of the ingredients of non-organic origin.
Classed as a food ingredient in the EU	
Bland flavour profile	*depends on other ingredients in the recipe Allows the inherent flavours within a recipe to be delivered cleanly with no masking.
Excellent shelf life stability	Ideally suited for products requiring long shelf life or freeze thaw stability.
Moderate process tolerance (temperature, pH, shear)	Suitable for food manufacturers developing products which will need to withstand moderate processing conditions.
Texture similar to a modified starch	Typically, short spoonable textures are produced in gravies, soups and sauces.
Insoluble in cold water and homogenous particle size distribution	Good dispersion characteristics allow NOVATION PRIMA 600 to be easily used in most industrial scale processes. Good practice dictates the addition of starch to water under agitation.

### APPLICATION AND USAGE INFORMATION

**Application Summary:**

NOVATION PRIMA 600 is a food starch designed as a thickener and stabilising agent for water based food systems. For example: gravies, soups, sauces, fruit preparations and desserts.

NOVATION PRIMA 600 will withstand the moderate processing conditions found in kettle cooking with scraped surface paddles, steam injection and plate heat exchangers. Excellent freeze/thaw stability is an additionally property of this product.

**Typical applications include:**

**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. 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. Enhanced freeze/thaw stability ensures that quality is maintained throughout extended shelf life.

**Baby food:** NOVATION PRIMA 600 offers moderate process stability, as well as long term storage stability and is therefore an excellent viscosifier and texturiser for pasturised baby food.

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**Pasturised bottled sauces:** NOVATION PRIMA 600 is applicable for these application areas where a smooth texture, clean flavour profile is required and long shelf life a necessity.

**Fruit preparations for pie fillings:** Hot prepared fruit preparations benefit from a rich natural colour and intense delivery of fresh flavour making NOVATION PRIMA 600 the perfect choice for chilled or frozen products in this application area.

**Usage Information:**

NOVATION PRIMA 600 is a cook-up starch with a gelatinisation temperature of approximately 70 °C. Brabender viscosities mentioned below show that at 5% concentration and with low shear conditions, NOVATION PRIMA 600 begins to swell at 68 to 72 °C and maximum viscosity is achieved at 88 to 92 °C in acid conditions (pH=3). The viscosity of NOVATION PRIMA 600 is relatively stable at moderate temperatures, low pH and moderate shear / stress conditions. 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 3 to 5 minutes. Typical usage levels in liquid systems would be 2 to 5%.

Please note: Evaluation of NOVATION PRIMA 600 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 (Customary name\* in UK is cornflour)

\*UK Food Labelling Regulations, further information available on request

**EU Classification:** Food Ingredient

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