



NOVATION® 3600 34121304

NOVATION® 3600 functional native starch is a tapioca based starch that is recommended for moderate temperature and shear food processing systems. It is ideally suited for use in pasteurized puddings, desserts, soups, sauces, ice cream and other dairy applications, as well as in fruit preparations. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	15.0
pH (20% w/w slurry)	5.0	6.5
Viscosity (CML-M106P2) End, MVU	400	680

Physical Appearance

	Typical
Color	Off-White to Cream
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	3,500	10,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	10	100

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	359
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	34
Total Carbohydrate, g	89.7
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	89.7
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	41
Iron, mg	0.2
Potassium, mg	<20*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION® 3600 functional native starch is packaged in multi ply Kraft paper bags with a net weight of 55 lbs. NOVATION® 3600 functional native starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for NOVATION® 3600 functional native starch is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca
CAS No.	9005-25-8

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Tapioca Starch

Canada

CFDA Regulation Unstandardized Food
Labeling Tapioca Starch

Features and Benefits

NOVATION® 3600 functional native starch has good process tolerance. It performs in food processes where traditional native starches cannot be used as a viscosifier or stabilizer. As a tapioca-based product, NOVATION® 3600 functional native starch features a lower hot viscosity which can be an advantage when using processing equipment such as plate heat exchangers. NOVATION® 3600 functional native starch is compatible in the same food processes where modified starches are currently used. No special preparation or equipment is needed to use this starch. When NOVATION® 3600 functional native starch is cooked, it imparts a smooth short texture that sets to a tender gel upon cooling. Because the textural properties closely resemble some modified tapioca starches, only minor adjustments in formulation are necessary to replace modified tapioca starches in food systems. NOVATION® 3600 functional native starch features the inherent bland flavor of tapioca starches plus the unique flavor release characteristic of NOVATION® functional native starches. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: September 7, 2023

Next Review Date: September 7, 2026

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