



NOVATION® 6600 34281400

NOVATION® 6600 functional native starch is a high viscosity, pregelatinized potato-based starch that is recommended as a binder and a texturizing agent for a wide range of cold prepared food products. Functional native starches are made with a revolutionary technology that gives properties similar to modified starches while meeting clean labeling criteria. 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 (10% w/w slurry)	3.0	6.0
Viscosity (CML-M505)		
15 min., MVU	260	640
End, MVU	400	720

Physical Appearance

	Typical
Color	Off-White to Cream
Form	Coarse Powder

Screen Test

	Typical
% on U.S.S. #60	<40
% thru U.S.S. #200	<25

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	386
Calories from fat	1
Total Fat, g	0.1
Cholesterol, mg	0
Sodium, mg	35
Total Carbohydrate, g	96.3
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	96.3
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	35
Iron, mg	0.8
Potassium, mg	<20*
Ash, g	0.2

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION® 6600 functional native starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. NOVATION® 6600 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® 6600 functional native starch is 24 months from the date of manufacture.

Regulatory Data

Source	Potato
CAS No.	9005-25-8

United States

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

Canada

CFDA Regulation Unstandardized Food
Labeling Potato Starch

Features and Benefits

NOVATION® 6600 functional native starch will begin to thicken when added to liquid. It will provide a short textured paste when fully hydrated. Dispersing NOVATION® 6600 functional native starch is relatively easy due to its specific particle size. NOVATION® 6600 functional native starch offers good heat stability in higher solid systems and can be used in products which are fried. NOVATION® 6600 functional native starch features the inherent bland flavor of tuber starches and the unique flavor release characteristic of NOVATION® functional native starches. Products formulated with NOVATION® 6600 functional native starch have brighter flavors and improved mouth-feel than the same systems formulated with some modified starches.

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Effective Date: January 17, 2020

Next Review Date: January 17, 2023

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5 Westbrook Corporate Ctr., 1600 – 90 Burnhamthorpe Road, West,
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9 Canada
U.S.A. 905.281.7950
708.551.2600

www.ingredion.us