



NOVATION® 8600 34111D02

NOVATION® 8600 functional native starch is a waxy rice starch which imparts excellent freeze/thaw stability in many food systems. NOVATION® 8600 functional native starch is recommended for moderate temperature and shear food processing at a neutral pH. NOVATION® 8600 functional native starch is made by a revolutionary technology, which results in functional properties similar to modified starches, while meeting the labeling criteria of a native starch. 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-M105P) End, MVU	200	350

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

	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	366
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	219
Total Carbohydrate, g	91.4
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	91.4
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	57
Iron, mg	<0.2*
Potassium, mg	<12*
Ash, g	1.2

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION® 8600 functional native starch is packaged in multi ply kraft paper bags. NOVATION® 8600 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® 8600 functional native starch is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Rice
CAS No.	9037-22-3

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Waxy Rice Starch

Canada

CFDA Regulation Unstandardized Food
Labeling Waxy Rice Starch

Features and Benefits

The inherent stability of waxy rice offers ambient temperature and freeze/thaw stability similar to traditional modified starches. When NOVATION® 8600 functional native starch is cooked, it imparts a smooth, short texture and does not set to a gel. The textural properties closely resemble those achieved with traditional modified starch products; therefore, only minor adjustments in formulation may be necessary to replace modified starches in most food systems. NOVATION® 8600 functional native starch has excellent process tolerance. It performs in food processes where traditional native starches cannot be used because of excessive heat or shear. NOVATION® 8600 functional native starch is compatible in the same food processes where modified starches are currently used. No special preparation or handling is needed to use this starch.

This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: June 2, 2020

Next Review Date: June 2, 2023

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.

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

www.ingredion.us