



NOVATION® 9260 34121102

NOVATION® 9260 functional native starch is a certified organic waxy corn starch that is recommended for moderate temperature and shear food processing systems. Functional Native Starches are made with a revolutionary technology that allows native starches to withstand the rigors of food processing and preparation without breaking down and losing viscosity and textural integrity. 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	400	750

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	358
Calories from fat	1
Total Fat, g	0.1
Cholesterol, mg	0
Sodium, mg	18
Total Carbohydrate, g	88.9
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.9
Protein, g	0.2
Vitamin D, mcg	0
Calcium mg	10
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve; Halal

Packaging and Storage

NOVATION® 9260 functional native starch is packaged in multi ply Kraft paper bags with a net weight of 55 lbs. NOVATION® 9260 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® 9260 functional native starch is 24 months from the date of manufacture.

Regulatory Data

Source	Organic Waxy Maize (TRUETRACE®, IP)
CAS No.	9037-22-3

United States

Meets FCC (Food Chemical Codex) requirements.
Meets National Organic Program (NOP) standards.
Labeling Organic Corn Starch

Canada

Standard of Identity	B.13.011
Labeling	Organic Corn Starch

Features and Benefits

NOVATION® 9260 functional native starch has good process tolerance. It performs in food processes where traditional native organic starch cannot be used because of excessive heat or shear. NOVATION® 9260 functional native starch is compatible in the same food processes where modified starches are currently used or where traditional native starches are not functional. When NOVATION® 9260 functional native starch is cooked, it imparts a smooth short texture that does not set to a gel upon cooling. Because the textural properties closely resemble modified starches, only minor adjustments in formulation are necessary to replace modified starches in food systems. NOVATION® 9260 functional native starch has a very bland flavor profile, plus the unique flavor release characteristic of NOVATION® functional native starches. The flavors of food systems formulated with NOVATION® 9260 functional native starch are brighter and have greater intensity when compared to the same systems formulated with many modified or native starches. This product is produced under Ingredion's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: May 25, 2020

Next Review Date: May 25, 2023

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