



NOVATION ENDURA® 0100 34610A01

NOVATION ENDURA® 0100 functional native starch is characterized for an exceptional performance in applications undergoing high heat and high shear processing. NOVATION ENDURA® 0100 functional native starch provides excellent freeze/thaw stability along with the clean taste, visual appeal, and simple label declaration consumers expect. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	14.0
pH (20% w/w slurry)	4.8	7.0
Viscosity (CML-M107P) End, MVU	500	900

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
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	357
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	22
Total Carbohydrate, g	89.3
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	89.3
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	18
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 ENDURA® 0100 functional starch is packaged in multi ply Kraft paper bags with a new weight of 55 lbs. NOVATION ENDURA® 0100 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 ENDURA® 0100 functional native starch is 24 months from the date of manufacture.

Regulatory Data

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

United States

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

Canada

CFDA Regulation	B.13.011
Labeling	Corn Starch

Features and Benefits

NOVATION ENDURA® 0100 functional native starch is a cook up starch developed for applications undergoing high heat and high shear processing. The clean flavor profile of NOVATION ENDURA® 0100 functional native starch does not mask delicate flavors, such as those in spoonable dressings, indulgent dairy desserts, and wholesome yogurts. Desirable texture can be maintained through processing and shelf life, with no gelling or syneresis, comparing favorably with modified-starch performance. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: April 23, 2021

Next Review Date: April 23, 2024

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