

NOVATION® Lumina 600 34121A03

NOVATION® Lumina 600 functional native corn starch is characterized for exceptional performance in applications undergoing low-moderate heat and low-moderate shear processing. NOVATION® Lumina 600 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, %	9.0	13.0
pH (20% w/w slurry)	5.0	6.5

	Min.	Max.
Viscosity (CML-M105P) End, MVU	400	750

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine powder

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	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae/g	5	3	100	1000

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	356
Calories from fat, g	<1*
Total fat, g	<0.1*
Saturated fat, g	0.01
Trans fat, g	<0.01g
Cholesterol	0
Sodium, mg	15
Total Carbohydrate, g	88.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.6
Protein, g	0.2
Vitamin D, mcg	0
Calcium, mg	20
Iron, mg	<0.2
Potassium, mg	<12*
Ash, g	<0.1

*Not present at level of quantification

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION® Lumina 600 functional native corn starch is packaged in multi ply kraft paper bags with a net weight of 25 kgs. NOVATION® Lumina 600 functional native corn 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® Lumina 600 functional native corn starch is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Maize (TRUCETRACE® 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® Lumina 600 functional native corn starch is recommended for low-moderate temperature and low-moderate shear processing. NOVATION® Lumina 600 functional native corn starch is ideal for applications which require more delicate flavor releases without compromising color, texture and performance. This product is made with a revolutionary processing technology which imparts functional properties to native starches similar to modified food starches while providing a clean and simple "corn starch" label.

Effective Date: July 25, 2019

Next Review Date: July 25, 2022

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. | 600 – 90 Burnhamthorpe Rd., West
Westchester, Illinois 60154 | Mississauga, Ontario L5B 0H9
U.S.A. | Canada
708.551.2600 | 905.281.7950

www.ingredion.us