



NOVATION® 5600 34481102

NOVATION® 5600 functional native starch is a cold water swelling (CWS) functional native waxy maize starch which provides the properties of premium instant starches. It readily disperses and yields a short texture, good sheen, clarity, and smoothness. NOVATION® 5600 functional native starch is made by a revolutionary technology that results in properties similar to modified CWS starches while meeting clean label labeling criteria. NOVATION® 5600 functional native starch is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	12.0
pH (10% w/w slurry)	4.8	7.0
Viscosity (CML-M504H)		
15 min, MVU	350	675
End, MVU	480	700

Physical Appearance

	Typical
Color	Off-White to Cream
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #20	>98

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	1,000	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

Nutritional Data/100 g

	Typical
Calories	365
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	34
Total Carbohydrate, g	91.1
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	91.1
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	12
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® 5600 functional native starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. NOVATION® 5600 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® 5600 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

Standard of Identity	B.13.011
Labeling	Corn Starch

Features and Benefits

NOVATION® 5600 functional native starch disperses easily in hot and cold water systems, such as soups, sauces, and gravies, without lumping, and yields a smooth, short texture with good clarity and sheen. Upon hydration, the product will show a slight surface grain that will become very smooth when heated. NOVATION® 5600 functional native starch will not set to a gel upon cooling. This product also has moderate resistance to the effects of heat, acid and shear. This improved resistance over native pre-gelatinized starches contributes superior textural attributes and shelf-life stability. NOVATION® 5600 functional native starch provides a unique flavor release in some food systems. The flavors of the food systems formulated with NOVATION® 5600 functional native starch are brighter and have greater intensity when compared to the same systems formulated with some other CWS starches.

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Effective Date: May 6, 2020

Next Review Date: May 6, 2023

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