



NOVATION® 2700 34111100

NOVATION® 2700 functional native starch is a high viscosity waxy corn starch that is recommended for low to moderate temperature and shear food processing systems. NOVATION® 2700 functional native starch is made by a revolutionary technology that results in properties similar to modified starches while meeting clean labeling criteria. 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-M106P) End, MVU	200	440

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

Nutritional Data/100 g

	Typical
Calories	354
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	16
Total Carbohydrate, g	88.3
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	88.3
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	21
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® 2700 functional native starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. NOVATION® 2700 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® 2700 functional native starch is 24 months from the date of manufacture.

Regulatory Data

Source Waxy Corn (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® 2700 functional native starch is an easily cooked starch that produces suspensions which are high in viscosity. It performs in food processes where traditional native starches cannot be used because of excessive heat and shear yielding low viscosity and an undesirable texture. NOVATION® 2700 functional native starch is compatible in the same food processes where modified starches are currently used. No special preparation or equipment is needed to use this starch. When NOVATION® 2700 functional native starch is cooked, it imparts a smooth, short, heavy-bodied texture and does not set to a gel upon cooling. The textural properties closely resemble modified starches; therefore, only minor adjustments in formulation should be necessary to replace modified starches in most food systems. In addition, the high viscosity levels may require a reduced usage level when compared to most native starches or flours.

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

Effective Date: September 14, 2023

Next Review Date: September 14, 2026

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 Road, West
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9 Canada
U.S.A. 708.551.2600 905.281.7950

www.ingredion.us

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2023