



# NOVATION® 2300 34131100

NOVATION® 2300 functional native starch is a waxy corn starch recommended for high temperature/high shear food processing or low pH systems. NOVATION® 2300 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	300	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

## 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® 2300 functional native starch is packaged in multi ply Kraft paper bags with a net weight of 55 lbs. NOVATION® 2300 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® 2300 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® 2300 functional native starch has excellent process tolerance. It performs in food processes where traditional native starches cannot be used because of excessive heat or shear. NOVATION® 2300 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® 2300 functional native starch is cooked, it imparts a smooth, short texture and does not set to a gel. The textural properties closely resemble modified starches; therefore, only minor adjustments in formulation should be necessary to replace modified starches in most food systems. NOVATION® 2300 functional native starch has a bland flavor and a unique flavor release in some food systems. The flavors of the food systems formulated with NOVATION® 2300 functional native starch are brighter and have greater intensity when compared to the same systems formulated with some modified starches.

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Effective Date: September 5, 2023

Next Review Date: September 5, 2026

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5 Westbrook Corporate Ctr.,  
Westchester, Illinois 60154  
U.S.A.  
708.551.2600

1600 – 90 Burnhamthorpe Road, West,  
Mississauga, Ontario L5B 0H9 Canada  
905.281.7950

[www.ingredion.us](http://www.ingredion.us)