



## NOVATION® 4300 34381100

NOVATION® 4300 functional native starch is a cold water swelling (CWS) waxy corn starch which provides the properties of premium instant starches. It possesses superior sheen, clarity, smoothness, and excellent process tolerance when compared to traditional pregelatinized starch dispersions. NOVATION® 4300 functional native starch is made by a revolutionary technology that results in properties similar to modified CWS 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, %	-	10.0
pH (9% w/w slurry)	4.8	7.0
Viscosity (CML-M505)		
15 min, MVU	500	850
End, MVU	525	925

### Physical Appearance

	Typical
Color	Off-White to Cream
Form	Fine Powder

### Screen Test

	Typical
% thru U.S.S. #100	>75
% thru U.S.S. #200	>50

### 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® 4300 functional native starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. NOVATION® 4300 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® 4300 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

Dispersions of NOVATION® 4300 functional native starch have a smooth, short texture, and excellent sheen. They are extremely resistant to harsh processing conditions such as intense heating, high shear, and low pH. Furthermore, the product imparts a rich creamy mouthfeel to prepared foods. In addition, NOVATION® 4300 functional native starch exhibits clarity and will not set to a gel upon cooling. NOVATION® 4300 functional native starch also provides unique flavor release in a variety of food systems. Formulations using NOVATION® 4300 functional native starch were found to be brighter in flavor and have greater intensity when compared to the same systems formulated with other modified starches.

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Effective Date: May 3, 2023

Next Review Date: May 3, 2026

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