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**NEWS RELEASE**

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**Ingredion Launches NOVATION Lumina Functional Native Starches for Unmatched Performance and Sensory Experience in Clean Label Food Applications**  
High-Performance Texturizers Enable Manufacturers to Meet Growing Consumer Demand for “Natural” Products

Westchester, Illinois, USA (June 3, 2019) – [Ingredion](http://www.ingredion.com) Incorporated, a leading global provider of ingredient solutions to diversified industries, today launched a new addition to its range of clean label texturizers at the [IFT 19](#) Food Expo, NOVATION® Lumina functional native starches. The starches are being introduced globally, starting in the United States and Canada with other regions to follow in 2019.

NOVATION Lumina functional native starches are specifically designed for light-colored applications with subtle flavors. The texturizers’ neutral color and flavor profile give manufacturers the ability to maintain the most appealing qualities of their products – even in the most delicate food applications.

“The launch of NOVATION Lumina functional native starches positions Ingredion to help our customers achieve consumer-preferred label claims as we expand the company’s clean and simple ingredients portfolio to new spaces and rising heights,” said Jim Low, Ingredion’s vice president and general manager, Ingredient Solutions.

**Texturizers with the performance of modified starches**

NOVATION Lumina functional native starches deliver viscosity and gel strength comparable to modified starches, provide excellent freeze/thaw and shelf life stability, and have high process tolerance – making them ideal for products that undergo harsh processing conditions.

Of the countries that have provisions in place to regulate the term “natural”, NOVATION Lumina functional native starches meet the criteria of a natural food ingredient in the UK, France and Ireland, as well as associated EU legislation and the global ISO Technical Specification (ISO/TS 19657).

### **Functional native starches with label appeal**

More consumers are shopping for clean and simple labels globally than ever before. According to an Ingredion proprietary study, “natural,” “all natural” and “no artificial ingredients” claims are the most influential factor in consumer purchasing decisions.

“NOVATION Lumina functional native starches enable manufacturers to answer consumer demand for 'natural' products with the colors and flavors consumers have come to expect, without compromising texture and performance,” said Patrick O'Brien, Ingredion's regional business manager for Clean & Simple Ingredients in the U.S. and Canada.

Ingredion research reveals that flours and starches rank in the top 10 of the most consumer-accepted ingredients. Labeled simply as corn starch, NOVATION Lumina functional native starches are also gluten-free, non-GMO and do not require allergen labeling. Manufacturers should carefully consult regulations specific to all target markets.

### **Created for delicate food applications that demand mild flavors and colors**

NOVATION Lumina functional native starches provide neutral flavor and color, enabling formulators to develop creamy, smooth textures without impacting light colors or delicate flavors of finished products. The starches are ideal for a wide range of food applications, including yogurts, dairy desserts and custards, dairy drinks such as drinkable yogurts and flavored milks, white sauces including cooking creams and ready meals, dressings, soups (ready-to-eat) and fruit preps.

NOVATION Lumina functional native starches are produced using Ingredion's proprietary, innovative technology. The launch represents the first of many product introductions to be based on this proprietary platform.

Ingredion's broad range of solutions enables manufacturers to find the right starches to meet consumer demand across a wide variety of applications. The experts at Ingredion's Idea Labs® innovation centers use science-based problem solving to create starch solutions that support consumer-preferred claims and labels. Whether the goal is achieving a creamy texture, reformulating for a clean and simple label or simply improving the sensory appeal of delicate food applications, Ingredion's array of NOVATION functional native starches has a solution to fit every product need.

To learn more about [NOVATION Lumina functional native starches](#) or to find out how Ingredion's technical, sensory, CULINOLOGY® and applications teams help food processors develop trend-connected, appealing foods at a reduced cost, contact Ingredion at +1-800-713-0208 or [na.marketing@ingredion.com](mailto:na.marketing@ingredion.com) and visit [www.ingredion.us](http://www.ingredion.us). To explore Ingredion's latest innovations at the IFT19 Food Expo and to see a pudding made with NOVATION Lumina functional native starches, [visit booth 2035](#).

### **About the Company**

Ingredion Incorporated (NYSE: INGR) headquartered in the suburbs of Chicago, is a leading global ingredient solutions provider serving customers in more than 120 countries. With annual net sales of nearly \$6 billion, the company turns grains, fruits, vegetables and other plant materials into value-added ingredients and biomaterial solutions for the food, beverage, paper and corrugating, brewing and other industries. With Ingredion Idea Labs® innovation centers around the world and more than 11,000 employees, the Company develops ingredient solutions to meet consumers' evolving needs by making crackers crunchy, yogurt creamy, candy sweet, paper stronger, and adding fiber to nutrition bars. For more information, visit [ingredion.com](http://ingredion.com).

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