



NOVATION® 9360 34121301 (formerly 34121300)

NOVATION® 9360 functional native starch is a certified organic tapioca-based starch that is recommended for moderate temperature and shear food processing systems. It is ideally suited for use in pasteurized puddings, desserts, soups, sauces, ice cream and other dairy applications, as well as in fruit preparations. 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	7.5
Viscosity (CML-M106P2) End, MVU	400	680

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	359
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	34
Total Carbohydrate, g	89.7
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	89.7
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	41
Iron, mg	0.2
Potassium, mg	<20*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION® 9360 functional native starch is packaged in multi ply Kraft paper bags with a net weight of 55 lbs. NOVATION® 9360 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® 9360 functional native starch is 24 months from the date of manufacture.

Regulatory Data

Source	Organic Tapioca
CAS No.	9005-25-8

United States

Meets FCC (Food Chemical Codex) requirements.
Meets National Organic Program (NOP) standards.
Labeling Organic Tapioca Starch

Canada

CFDA Regulation Unstandardized Food
Labeling Organic Tapioca Starch

Features and Benefits

NOVATION® 9360 functional native starch has good process tolerance. It performs in food processes where traditional native starch cannot be used as a viscosifier or stabilizer. As a tapioca-based product, NOVATION® 9360 functional native starch features a lower hot viscosity which can be an advantage when using processing equipment such as plate heat exchangers. NOVATION® 9360 functional native starch is compatible in the same food processes where modified starches are currently used or where traditional organic native starches are not functional. No special preparation or equipment is needed to use this starch.

When NOVATION® 9360 functional native starch is cooked, it imparts a smooth short texture that sets to a tender gel upon cooling. Because the textural properties closely resemble some modified tapioca starches, only minor adjustments in formulation are necessary to replace modified tapioca starches in food systems. NOVATION® 9360 functional native starch features the inherent bland flavor of tapioca starches, plus the unique flavor release characteristic of NOVATION® functional native starches. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: April 27, 2020

Next Review Date: April 27, 2023

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