



NOVATION® Lumina 0100 34131A02

NOVATION® Lumina 0100 functional native corn starch is characterized for exceptional performance in applications undergoing extremely high heat and high shear processing. NOVATION® Lumina 0100 functional native starch provides excellent freeze/thaw stability along with the clean taste, visual appeal, and simple label declaration consumers expect. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	9.0	13.0
pH (20% w/w slurry)	5.0	6.5

	Min.	Max.
Viscosity (CML-M107P) End, MVU	500	900

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine powder

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/g	5	3	100	1000

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

Meets NFPA specification for thermophilic bacteria.

Nutritional Data/100 g

	Typical
Calories	356
Calories from fat, g	<1*
Total fat, g	<0.1*
Saturated fat, g	0.01
Trans fat, g	<0.01g
Cholesterol	0
Sodium, mg	15
Total Carbohydrate, g	88.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.6
Protein, g	0.2
Vitamin D, mcg	0
Calcium, mg	20
Iron, mg	<0.2
Potassium, mg	<12*
Ash, g	<0.1

*Not present at level of quantification

Certification

Kosher pareve
Halal

Packaging and Storage

NOVATION® Lumina 0100 functional native corn starch is packaged in multi ply kraft paper bags with a net weight of 25 kgs. NOVATION® Lumina 0100 functional native corn 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® Lumina 0100 functional native corn starch is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Maize (TRUCETRACE® IP)
CAS No.	9037-22-3

United States

Meets FCC (Food Chemical Codex) requirements.

Labeling	Corn Starch
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Canada

CFDA Regulation	B.13.011
Labeling	Corn starch

Features and Benefits

NOVATION® Lumina 0100 functional native corn starch is recommended for extremely high temperature and high shear processing. NOVATION® Lumina 0100 functional native corn starch is ideal for applications which require more delicate flavor releases without compromising color, texture and performance. This product is made with a revolutionary processing technology which imparts functional properties to native starches similar to modified food starches while providing a clean and simple "corn starch" label.

Effective Date: September 14, 2020

Next Review Date: September 14, 2023

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