

NOVATION® 8300

Functionality: Thickening starch

Description: Food starch refined from waxy rice

Features	Benefits
Native functional starch, classed as a food ingredient in EU, simple “starch” label	Enables „natural“ positioning and clean label
Waxy rice based, Gluten free	Preferred “rice” labelling
Easy to handle. Insoluble in cold water and homogenous particle size distribution.	Good dispersion characteristics allow NOVATION 8300 to be easily used in most industrial scale processes.
Texture similar to a modified starch	Enables a quick switch from modified starches to a clean label solution
High process tolerance (temperature, pH, shear)	Suitable for food manufacturers developing products with harsher process conditions such as elevated temperatures, homogenisation steps, rotary retorting.
Excellent texture stability over shelf-life	Enables long shelf lives without the occurrence of textural defects particularly for challenging applications, e.g. such with high brix or high protein content.
Bland flavour profile	Allows the inherent flavours within a recipe to be delivered cleanly with no masking. Suitable for colour and flavour sensitive applications.

APPLICATION AND USAGE INFORMATION

Application Summary:

NOVATION 8300 is a food starch designed as a thickener and stabilising agent for water based food systems such as fruit preparations, dairy desserts, gravies, soups and sauces, When NOVATION 8300 is cooked, it imparts a smooth, short texture and does not set to a gel. The textural properties closely resemble those achieved with traditional modified starch products; therefore, only minor adjustments in formulation may be necessary to replace modified starches in most food systems.

Applications that are particularly challenging in terms of texture stability over shelf life, such as high brix fruit preparations and protein rich formulation that tend to gel and become inhomogeneous over time, benefit from the use of NOVATION 8300 due to the inherent retrogradation stability of waxy rice.

NOVATION 8300 will withstand intense processing conditions, such as high temperature and shear: This makes NOVATION 8300 suitable for UHT processes, rotary retorting or colloid milling and applications like aseptic puddings, dips, sauces, and salad dressings, as well as fruit preparations.

Typical applications include:

Fruit preparations for dairy products or pie fillings: Due to its low tendency to retrograde and to form gels NOVATION 8300 in high brix fruit preparations. In general hot prepared fruit preparations benefit from a rich natural colour and intense delivery of fresh flavour making NOVATION 8300 the perfect choice for chilled or frozen products in this application area.

Dairy desserts: NOVATION 8300 can be used in UHT dairy applications where a smooth texture, clean flavour profile as well as a consistent texture over shelf life is required.

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Sauces and soups: NOVATION 8300 is an ideal thickener in retorted soup and sauce applications particularly those containing proteins. Its resistance to high temperature and shear and good stability at acidic pH makes it a valuable texturiser in low pH, emulsified products. NOVATION 8300 will also provide consistent viscosity and texture in frozen soups and sauces.

Salad dressings: The high process tolerance of NOVATION 8300 and excellent texture stability over shelf life makes it ideal for high shear, low pH emulsified products.

Baby food: The particularly healthy and non-allergenic perception of rice ingredients make NOVATION 8300 a preferred viscosifier for applications targeted to babies and young children aged 1 to 3 years such as Baby Food (jars), ready meals, desserts, yoghurts or fruit preparations.

Usage Information:

NOVATION 8300 is a cook-up starch with a gelatinisation temperature of approximately 70 °C. The viscosity of NOVATION 8300 is very stable at high temperatures, low pH and high shear/stress conditions. Typical usage would involve addition to the aqueous phase in a stirred vessel and heating to 90 to 130 °C, through a heat exchanger, with a hold time of 3 to 5 minutes. Typical usage levels in liquid systems would be 3 to 5%.

It needs to be taken into consideration that waxy rice starch delivers less viscosity than waxy maize. Depending on the formulation 5-15% more waxy rice starch is required to match the viscosity achieved with a waxy maize starch.

Please note: Evaluation of NOVATION 8300 is recommended in each specific application since factors such as heating rate, solids content, shear/stress conditions, pH and the presence of other ingredients such as sugar and fats will affect gelatinisation behaviour and hence rheological and textural properties.

Label declaration recommendation: Starch

EU Classification: Food Ingredient

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