

FOR SUPERIOR SHELF LIFE AND FREEZE-THAW STABILITY

NOVATION™ Prima

NOVATION™ Prima functional native starch enables food manufacturers to respond to consumer demand for foods with more natural ingredients and clean labels. *Even in the most challenging applications.*

For premium stability

Across a range of applications, NOVATION™ Prima offers many benefits. Here are just a few:

- Exceptional freeze/thaw stability.
- Excellent shelf life stability.
- No compromise on texture, whatever the storage requirements.
- A clean flavour profile to allow the inherent flavour of the recipe to shine through.
- Batch-to-batch consistency delivering better quality, every time.
- A clean label ingredient, not an additive. Labelled simply as 'corn starch' or 'corn flour'.
- Prevents syneresis, gelling and graininess.

Exceptional quality - hot or cold

NOVATION™ Prima is ideally suited for:

- Chilled ready meals, soups and sauces - particularly where frozen stability is required.
- Frozen ready meals and meal solutions.
- Ambient soups, sauces and other foods subject to temperature variations.
- Fruit preparation and other recipes with critical storage stability requirements.
- Frozen desserts, such as cheesecake.



NOVATION™ Prima 300

- Provides enhanced heat, acid and shear tolerance.
- Suitable for puddings, dips, sauces and salad dressings.
- Ideal for highly acidic systems such as fruit fillings.

NOVATION™ Prima 600

- Suitable for foods that undergo low to moderate heat and shear processing conditions at a neutral pH.
- Added stability ensures texture is stable over time or through distribution.
- Ideal for frozen and refrigerated meals, shelf stable soups or desserts, dairy products and fruit preparations.

Innovate with us for **CLEAN & SIMPLE™** 

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