



Discover
Ingredion's
rice power

Factsheet

Superior texture stability with a clean label

Meet the latest additions to our clean label portfolio – NOVATION® rice starches. Bringing Ingredion's total number of clean label starches to 30, our rice ingredients help manufacturers create indulgent, high quality, clean label products that consumers want.





PERFECT TEXTURE THAT LASTS

NOVATION® 8300 AND NOVATION® 8600 RICE STARCHES

When it comes to launching a new food product achieving the perfect texture is key.

Now, with our **NOVATION® 8300** and **NOVATION® 8600** waxy rice starches, you can create delicious products with indulgent textures that stay rich and creamy over their shelf-life.

Our innovative new rice starches offer enhanced texture stability in foods and perform well even in the most demanding processing conditions. They are particularly suited for challenging applications such as high brix or high in protein foods.

With medium to high process tolerance our functional clean label rice starches place the power in your hands to create the perfect textures – rich, creamy and indulgent – and the all-important clean label.

MEET THE DEMAND FOR CLEAN LABEL PRODUCTS

According to the latest research, consumers perceive rice-based ingredients as very clean and simple.

NOVATION® 8300 and **NOVATION® 8600** starches allow manufacturers to meet the growing demand for clean label foods in Europe by helping them to create products with a preferred “rice starch” label.

Our clean label ingredients are produced from a variety of different bases, such as corn, potato, and tapioca. Rice starch is a powerful addition to our extensive range, allowing us to meet the diverse needs of our customers and the ever increasing expectations of consumers.

Ingredion’s **NOVATION®** portfolio offers the broadest choice of functionalities of any portfolio of clean label starches on the market. Providing low to high process tolerance and texture stability over shelf-life, these products are available in organic varieties and as cook-up or cold water swelling starches.

With unrivalled expertise in clean label formulation spanning over 20 years, **CULINOLOGY®** capability and in-depth technical knowledge, Ingredion is the go-to company for new clean label product development as well as recipe reformulation.

NOVATION® 8300 and NOVATION® 8600 starches are ideal for:

Fruit preparation in dairy

Dairy desserts

Soups

Sauces

Ready meals

Baby food

CREATE DELICIOUS FOOD WITH OUR RICE STARCHES

Features:

- Waxy rice based
- High (**NOVATION® 8300** starch) or moderate (**NOVATION® 8600** starch) process tolerance
- Gluten-free
- Naturally small granule size
- Label declaration: rice starch
- Suitable for colour and flavour sensitive applications

Benefits:

- Excellent texture stability over shelf-life
- Helps create rich and creamy textures
- Helps create clean and simple labels that consumers prefer
- Enables a smooth transition from modified starches to a clean label solution
- Offers higher shelf life stability than waxy maize or tapioca-based solutions
- Enables a quick switch from modified starches to a clean label solution
- Suited for challenging applications (e. g. high brix or high protein foods in frozen, refrigerated or ambient storage)
- Supports a “natural” positioning

CREATE DELICIOUS CLEAN LABEL PRODUCTS CONSUMERS WILL WANT TO BUY TIME AND TIME AGAIN

Need some ideas for where to use our **NOVATION®** rice starches? Here are some examples of how to make delicious products with textures that stay rich and creamy over their shelf-life.

THE PERFECT CLEAN LABEL CUSTARD



Ingredients	%
Milk 3.9% fat	87.38
Sugar	8
NOVATION® 8600 starch	4.4
Colour beta carotene (1% emulsion)	0.04
Vanilla flavour	0.18

Preparation:

- Mix all dry ingredients
- Mix milk and flavour
- Add dry ingredients to milk while stirring
- Heat under agitation to 95°C
- Hold at 95°C for 20 min
- Cool down to 20°C while stirring to avoid skin formation

Features:

- Superior texture stability over shelf-life
- Clean “rice label” declaration
- Gluten-free

INDULGENT FRUIT PREPARATION FOR DAIRY DESSERTS



Ingredients	%
Frozen strawberries	38
Sugar	26.7
NOVATION® 8300 starch	5
Citric acid (50 % concentration)	0.45
Water	29.85

Preparation:

- Mix all dry ingredients
- Add powder blend into water and mix
- Add fruits and adjust pH with citric acid to pH 3.3
- Heat under agitation to 90°C
- Hold 90°C for until starch is “good cook”
- Cool down and fill into appropriate containers

Features:

- Superior texture stability over shelf-life
- Clean “rice label” declaration
- Gluten-free

Find out more

To find out more about how our **NOVATION® 8300** and **NOVATION® 8600** starch products can help you create delicious, clean label food products with superior texture stability over shelf-life, contact us today.

Our in-house chefs and food technologists would be delighted to help you explore the benefits of our **NOVATION®** starch range and help you create recipes consumers will buy time and time again.

ORDER A SAMPLE

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