



## NOVELOSE® 3490 Starch

NOVELOSE® 3490 is a modified food starch based on tapioca. NOVELOSE® 3490 can be used to increase total dietary fiber and reduce caloric content. It is bland in flavor and cannot be detected organoleptically in most applications.

### Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (20% w/w slurry)	4.0	8.0
Dietary fibre%# (d.s.b)	85	

### Microbiological Limits

	Max.
Total Plate Count/g	1,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative

While the information below is typical of the product, it should not be considered a specification.

### Physical Appearance

	Typical
Colour	White to Off-white
Form	Fine Powder

### Nutritional Data/100g

	Typical
Calories, Kcal*	183
Calories from Fat	1.8
Total Fat, g	0.2
Saturated Fat, g	<0.10
Trans Fat, g	<0.10
Cholesterol, mg	0
Sodium, mg	250
Total Carbohydrate, g	87
Dietary Fiber, g#	84
Other Carbohydrate, g	3.2
Protein, g	0.1
Vitamin D, mcg	0*
Calcium, mg	20
Iron, mg	<0.5
Potassium, mg	<10*
Ash, g	<1.2

\* Not present in level of quantification

\*Calories: The calories reported are based on the Atwater factor of 4 for carbohydrates, calculated on an 'as is' basis and value for dietary fiber taken into considerations.

# The total dietary fibre assay results may vary depending on analytical testing laboratories.

Effective Date: March 8, 2022 06400300

### Certification

Kosher  
Halal

### Packaging and Storage

NOVELOSE® 3490 is packaged in multi ply kraft paper bags. NOVELOSE® 3490 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for NOVELOSE® 3490 is 24 months from the date of manufacture.

### Regulatory Data

Source	Tapioca
Labelling	Food Starch- Modified
E#	1412
INS#	1412

### Features and Benefits

NOVELOSE® 3490 dietary fiber is a cost effective, high fiber resistant starch type 4 (RS4). The product can be used to add fiber to a variety of bakery applications including snacks, breads, pasta, and cookies. It is an easy to use fiber with little impact to formulation or process. It contributes minimally to the viscosity of food systems, has low water holding capacity, and improves the texture of crackers, cereals, pasta and snacks.

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