

NOVATION® LUMINA 340 functional native food starch

NOVATION® LUMINA 340 is a pregelatinised, functional native food starch refined from waxy maize.

Label Declaration Recommendation

Starch (Customary name* in UK is cornflour); *UK Food Labelling Regulations, further information available on request

Please note the botanical origin of starch only needs to be declared if starch contains gluten.

EU Classification

Food Ingredient

Storage and Handling:

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life:

24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data:

While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Moisture as packed		10.0	%
pH 9% aqueous solution	4.5	7.0	-
MVA Viscosity 15min	400	800	MVU
MVA Viscosity End	500	900	MVU

Physical Appearance	Typical
Colour	white / creamy
Form	fine powder

Microbiological Limits

	Max	Unit
TVC	10000	cfu / g
Yeast	200	cfu / g
Mould	200	cfu / g
E. coli	negative	/ g
Salmonella	negative	/ 25g
NFPA	pass	

Additional Information

Contaminants: Complies with Regulation (EU) 2023/915

Pesticides: Complies with Regulation (EC) 396/2005, as amended

Kosher CertificateYesHalal CertificateYesSulfur Dioxide (SO2):typical < 10 ppm</th>

Nutritional Data / 100 g

While this information is typical of the product it should not be considered a specification

	Typical	Unit
Energy	1579	kJ
	372	kcal
Fat	0	g
of which saturates	0	g
Carbohydrates	92.7	g
of which sugar	0	g
Fibre	0	g
Protein	0.2	g
Salt	0.04	g

Heavy Metals

	Typical	Unit
Arsenic	1	ppm
Lead	1	ppm
Cadmium	0.1	ppm
Mercury	0.05	ppm

Effective Date 26.11.2024 Next Review: 2027

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