

## **New starch offers natural thickening**

National Starch and Chemical of Australia has added a new product to its Novation range of functional native starches. Novation 8600 starch is a native waxy rice starch that provides the thickening and freeze/thaw stability characteristics of modified starches. It allows producers to manufacture food that can be readily re-heated from a frozen state to yield a quality texture that does not gel or release water (syneresis).

The new starch has been tested in a wide range of food systems, and has consistently shown performance characteristics similar to that of highly stabilized modified starches. An additional benefit is that food thickened with this starch taste brighter and with greater intensity, compared to food made using modified starches. The use of Novation 8600 resulted in a very bland flavour profile and a unique flavour transparency in many food items. Available as a fine white powder, it is handled just like modified starches. *Contact: National Starch and Chemical, Australia. Tel: +61 (2) 9624 6022; E-mail: Starch.Enquiry@nstarch.com.* (Food and Pack, August 2001)