

IN-NOVA-TIVE CLEAN-LABEL FOOD INGREDIENTS



NOVA
TRANSFERS PRIVATE LIMITED

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Nova Transfers Private Limited



Nova ingredients are natural alternatives to the chemical additives that are so often used in food preparation to improve the taste and texture of existing and new food products.

All Nova products are free from any ADDITIVES and are Clean Label Products.

Nova's flours are manufactured using state-of-the-art HTST processes. We play with the natural proteins & starches of Rice, Millets and Pulses to obtain flours that, in different concentrations, can be used in food preparations for texturing, thickening/gelling agents, stabilizers and emulsifiers.

Our products hydrate readily in water at ambient temperatures to form a stable fluid paste and have a water-holding capacity of approximately three-five times their weight making them an ideal, clean-label humectant.

Products

- A) Pregelatinized starch
 - a. Novastarch-M (Corn Starch)
 - b. Novastarch-LP (Potato Starch)
 - c. Novastarch-T (Tapioca Starch)
- B) Thermally Treated Flours
 - a. Novagel-RF (Rice Flour)
 - b. Novagel-WF (Wheat Flour)
 - c. Novagel-JW (Jowar Flour)
 - d. Novagel-BJ (Pearl Millet Flour)
 - e. Novagel-MG (Green Moon Flour)
 - f. Novagel-RG (Ragi Flour)
 - g. Novagel-AM (Rajgira Flour)
 - h. Novagel-M (Yellow corn Flour)

Area of application:

- Sauces
- Soups
- Ready-to-eat products
- Batter
- Premixes
- Baking
- Fine yeast-raised dough
- Cream
- Bas & Snacks
- Gravies
- Instant beverage mixes
- Baby foods



Thermally Treated Flours

- Thermally Treated Flours are clean Label products, preservative-free and made from 100% natural ingredients.
- Thermally Treated flours are hydrated readily in water at ambient temperatures to form a stable fluid paste.
- Thermally Treated flours are food-grade, produced under strict quality guidelines to assure superior performance in every bag.

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Nova Products impart the following functional properties:

- Viscosity modifier
- Texture control
- Thickening agent
- Bulking agent
- Stabilizer
- Emulsifier

Nova Photo





NOVA

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FACTORY AND REGISTERED OFFICE

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