



NATURE HAS ANSWERS

ORGANIC TAPIOCA PRODUCTS

TAPIOK® TAPIOCA SYRUPS are clean, neutral-flavored syrups that contribute sweetness and functional attributes in a wide variety of food and beverage applications. They are available in a range of sugar profiles from DE 27 to 95, including varying maltose levels. Depending on the application, the tapioca syrups can reveal a rich flavor or be a color and flavor neutral base for confection and beverage developers. These syrups have high solubility and can provide immediate energy, long term energy, or balanced energy release through the distribution of simple and complex carbohydrates. Derived from pure tapioca starch, our syrups are hypoallergenic, non-GMO and certified kosher.

**Tapioca products are also available in conventional non-GMO versions.*



Tapioca Syrup

Applications

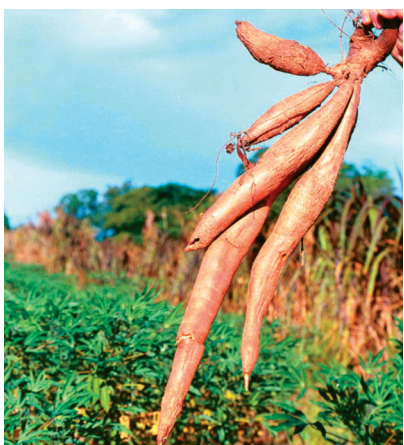
Baked Goods	<ul style="list-style-type: none">• Lower DEs for complex carbohydrates and binding• Higher DEs for sweetness and humectancy
Beverages	<ul style="list-style-type: none">• Lower DEs for body, mouthfeel, and emulsion stabilization• Higher DEs for sweetness
Coatings (bars and cereals)	<ul style="list-style-type: none">• Low to Mid DEs for tack-free coating and for reducing fat content
Confectionary	<ul style="list-style-type: none">• Mid DEs, low or high maltose, for tack-free crystallization control, binding, and texture
Corn Syrup Replacement	<ul style="list-style-type: none">• Mid to High DEs, low or high maltose, depending on application
Frozen Products	<ul style="list-style-type: none">• Lower DEs for freeze-thaw stability, ice crystal inhibition, and mouthfeel• Higher DEs for sweetness and freeze point suppression
Nutritional Bars	<ul style="list-style-type: none">• Lower DEs for binding capabilities, texture and complex carbohydrates• Low to Mid DEs for unique coating abilities• Higher DEs for sweetness and humectancy
Semi-solid (puddings, sauces/dressings, pie fillings, etc.)	<ul style="list-style-type: none">• Lower DEs for body and mouthfeel• Higher DEs for sweetness
Table Syrups	<ul style="list-style-type: none">• Higher DEs for sweetness and lower water activity



CIRANDA

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TAPIOK® ORGANIC DEXTROSE imparts a cool sensation in confection applications and aids browning in baked products. In tableting, superior compressibility produces tablets with less dust and better integrity for greater consumer appeal. In dry drink mixes, TapiOK® dextrose dissolves quickly and produces less dust than commodity or agglomerated dextrose. Applications for dextrose are broad and include confections, baby food, baking, chocolate, ice cream, chewing gum, dairy products, energy gels, jams and preserves, icing mixes, nut butters, meat products, nutraceutical, pharmaceuticals, powdered beverage bases and as a priming sugar for beer.

TAPIOK® ORGANIC TAPIOCA MALTODEXTRINS are produced from organic tapioca starch by a natural enzymatic process. They are used as fat replacement in desserts, cheese products, ice cream, baby foods, dressings and sauces. Higher conversion maltodextrins are used as bulking agents, in dry seasonings, and as a flavor carrier in spray dry applications. Benefits include: a neutral flavor, which makes it an excellent flavor release agent; a smooth texture; the ability to gel in cold water; a high water binding capability; and good freeze-thaw stability. The whiteness of the powder and the low application rate of 2% to 10% makes it a good substitute for fat, milk, gums, and other stabilizers.

TAPIOK® ORGANIC SYRUP SOLIDS are commonly used in confections, snacks, syrups, sauces, baked goods, and frozen desserts. Syrup solids are stable in baking applications and are beneficial in frozen applications where freeze-thaw stability is required. Used for bulking solids and adding a moderate sweetness level.

TAPIOK® ORGANIC PRE-GELLED STARCH is a bland-flavored starch that forms a clear gel in cold water. It is ideal for thickening in instant cold and hot cereals, and can also be used as a gluten replacer in baked goods. In frozen goods, it performs as a fat replacer and increases freeze-thaw stability.

TAPIOK® ORGANIC TAPIOCA NATIVE STARCH is a thickener and stabilizer often used in fruit pies, soups, puddings, breads, sauces, soy, and meat products. It can withstand long cooking times without breaking down. Products made with tapioca do not lose their quality when frozen or reheated because tapioca retains its thickening capabilities throughout these processes. Tapioca becomes clear and gel-like when cooked and dissolves completely when used as a thickener.

TAPIOK® ORGANIC TAPIOCA GRANULES are pre-cooked to speed processing preparation time. Mainly used in creamy puddings, they are also ideal for thickening soups, pie fillings, and gravies in sweet or salty preparations.

