

Is tapioca syrup **RADICAL?**



Radical means arising from a root. Tapioca, also known as manioc or cassava, originated in Brazil where indigenous peoples of the Americas continue to cultivate it as they have for thousands of years. Drought hardy and productive even in difficult growing environments,



tapioca provides food security for farmers in tropical regions. It is the third largest source of carbohydrates for human food in the world.

UNITING TRADITION AND INNOVATION

Ciranda offers innovative ways to integrate this ancient and traditional crop into new food products with our full line of organic and non-GMO tapioca syrups. We use natural enzymes to convert pure tapioca starch into syrup. We also offer organic dextrose, maltodextrins and syrup solids.

Tapioca syrup is an excellent functional replacement for corn syrup where the target market demands no corn, no GMO's or requires organic ingredients.

Start a radical new tradition today!



CIRANDA

Innovative Organic Ingredients

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Certifications:

- Organic by QAI
- Kosher by Blue Ribbon, KSA and OU
- Fair-Trade by TransFair USA
- EcoSocial by IBD and OperAequa



Memberships:

- Organic Trade Association (OTA)
- Roundtable on Sustainable Palm Oil (RSPO)
- Institute of Food Technologists (IFT)
- American Association of Candy Technologists (AACT)
- Pennsylvania Manufacturing Confectioners Association (PMCA)
- Northern Plains Sustainable Agriculture Society (NPSAS)



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Innovative Organic Ingredients

TAPIOCA SYRUPS



Organic and non-GMO

TapiOK[®]

SYRUPS	DE-27	DE-40	DE-43	High Maltose	DE-60	Fructose
Applications						
Coatings and Films	Good for coatings and films	Good for coatings and films	Good for coatings and films			
Frozen/Ice Cream	Ice crystal inhibition, softness	Ice crystal inhibition, softness	Ice crystal inhibition, softness, sweetness	Ice crystal inhibition, softness, sweetness	Freezing point depression, firm texture in finished product	
Bars	Binding, as a coating or film	Binding, as a coating or film	Binding, sweetness, balanced energy release	Soft texture, humectancy	Soft texture, sweetness, humectancy, quick energy	Sweetness, quick energy, humectancy, soft texture
Beverages	Body and mouthfeel	Body	Body		Sweetness	Sweetness
Cereal	Binding, coatings	Binding, texture	Binding	Binding, coatings	Chewiness, coatings	Chewiness, sweetness
Confectionary		Good for low tack hard candies, caramels, toffees, gums, jellies, and licorice	Good for low tack hard candies, tack-free crystallization, color formulation, caramels, toffees, gums, jellies, licorice, fondants, marzipan, and chewing gum	Good for low tack hard candies, tack-free crystallization control, caramels, toffees, gums, jellies, and licorice	Good for color formulation, marshmallows, and fondants	Good for marshmallows and color development
Semi-solid	Shiny film on surface	Shiny film on surface	Shiny film on surface		Soft set, sweetness	Sweetness
Baked Goods	Body	Body, yeast fermentation	Yeast fermentation, color	Low color, body, texture	Body, bulk, yeast fermentation, sweetness, increased shelf life	Increased shelf life, sweetness
Fruit prep	Body	Body	Body	Body	Water activity control, candied fruit	Water activity control, jams
Creamers	Spray drying base, body					
Table Syrups					Body, sweetness	
Energy Delivery	Long term	Long term	Balanced energy release		Short term energy	Short term energy
Sauces	Thickening	Thickening, sweetening	Thickening		Sweetening, browning	Sweetening, browning
Fermentation applications	Body	Body, fermentation	Body, fermentation		Fermentation, priming	Priming
Other info	Emulsion stabilization				Humectancy	Humectancy
Properties						
Sweetness	Bland	Bland	Subtle	Sweeter	Sweet	Sweet
Technical Data						
Glucose	< 5	< 5	< 20	< 10	35	55
Fructose	0	0	0	0	0	42
Maltose	15	30	18	50	35	1
Complex Carbohydrates	> 80	> 60	> 62	> 40	30	2
Conversion	Low Glucose	Medium Glucose	Low Maltose	High Maltose	Maltose, glucose	Fructose