



Tapioca is the third largest starch source in the world. As opposed to corn and rice, there is no commercially cultivated GMO tapioca. Ciranda offers several options of powdered tapioca products.

NATIVE STARCH This is unmodified starch in pure form that has been water extracted from the plant. This starch forms a clear gel with hot water and will dry to a clear, non-shrinking film. Generally a good replacement for both corn and rice starch.

PRE-GELATINIZED NATIVE STARCH Native starch is added to water and heated to form a gel without the use of chemicals. This solution is dried and ground to a powder. The powder will form a gel in cold water.

MALTODEXTRINS, DE 10 AND DE 16 Native starch is added to water along with a natural enzyme that is used to break the starch into a shorter chain form. The solution is then dried yielding a slightly sweet powder. It is highly soluble in cold water, with good viscosity building and filming characteristics.

SYRUP SOLIDS Similar to maltodextrins, the enzyme is allowed to break down the oligosaccharides further. Syrup solids are sweeter than maltodextrins, have less viscosity, and retain a slight filming ability.

DEXTROSE Tapioca starch is hydrolyzed to a dextrose syrup and then dried into a powdered dextrose. The dextrose is slightly sweet with a cooling effect. It is a good humectant.



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)



CIRANDA

POWDERED TAPIOCA STARCH DERIVATIVES



Organic and non-GMO

TapiOK®



POWDERED TAPIOCA STARCH DERIVATIVES

Products are available in organic and conventional non-GMO



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	Native Starch	Pre-gelled Native Starch	Maltodextrin DE 10	Maltodextrin DE 16	Syrup Solids DE 28	Dextrose
Applications						
Bars	Binder, Glaze	Binder, Glaze	Binder, Glaze	Binder, Glaze	Binder, Slight sweetener, Glaze	Sweetener, Frosting
Beverages	–	–	Viscosity building/mouth feel, Emulsion stabilizer	Viscosity building/mouth feel, Emulsion stabilizer	–	Sweetener
Frozen	Freeze-thaw stability, Fat replacer	Freeze-thaw stability, Fat replacer	Crystal control, Fat replacer	Crystal control, Fat replacer	Crystal control, Fat replacer	Freeze point suppression, Cooling taste
Cereals	Binder for flakes	Thickener for instant hot/cold cereals	Coating, Cluster building	Coating, Cluster building	Coating, Cluster building	Sweetener
Confectionary	Moulds, Dusting, Glazes, Films	Glazes, Films	Solids building, Crystallization inhibitor, Glazes, Films	Solids building, Crystallization inhibitor, Glazes, Films	Solids building, Crystallization inhibitor	Sweetener, Cooling taste
Baked Goods	Flour replacer, Cooked gels, Water retention	Flour replacer, Gluten replacer, Cold liquid gels, Water retention	Bulking agent, Fermentation source	Bulking agent, Fermentation source	Bulking agent, Fermentation source, Browning agent	Browning agent, Fermentation source, Humectant
Dairy	Syneresis control in yogurts, Stabilizer	Syneresis control in yogurts, Stabilizer	Solids building, Stabilizer	Solids building, Stabilizer	Solids building, Stabilizer	Sweetener
Creamers	–	–	Drying carrier, Bulking agent, Viscosity builder	Drying carrier, Bulking agent, Viscosity builder	Bulking agent, Viscosity builder	–
Sauces	Viscosity builder	Viscosity builder	Viscosity builder	Viscosity builder	Viscosity builder	Sweetener
Meat Products	Water retention, Binder	Water retention, Binder	–	–	–	–
Properties						
	Forms a clear gel in hot water, Bland flavor	Forms a clear gel in cold water, Bland flavor	Viscosity builder, Bland flavor	Viscosity builder, Bland flavor, Very slightly sweet	Bland flavor, Slightly sweet	Highly sweet with cooling effect, Humectant

For additional formulation solutions, ask for our Tapioca Syrup Comparison Sheet, or view it online at www.ciranda.com.