

Organic Tapioca Syrup



IT'S TIME TO BE TRANSPARENT

Our TapiOK[®] organic and non-GMO tapioca syrups are neutral in flavor and transparent in color. Now you can create more vibrant confections and beverages, and snack bars that keep your key ingredients in focus.

As the first major ingredient supplier to introduce organic tapioca syrup to the North American market, we have perfected the ingredient and built a strong, reliable supply chain. Not all tapioca syrups are created equal, which is why you should request TapiOK[®].

CORN SYRUP ALTERNATIVE

With growing concern from consumers surrounding genetically modified organisms (GMO's), satisfy the demand with tapioca-derived non-GMO sweeteners. Unlike corn, commercial cultivation of GMO tapioca does not exist today.

FUNCTIONAL SWEETENING

Ciranda has a range of dextrose equivalency (DE) levels with varying percentages of glucose, maltose and fructose to help you achieve the desired function and sweetness profile for your specific application. Contact us for assistance with syrup selection.



PRODUCTS

- Organic Tapioca Syrup
DE 27, 40, 43, 50, 60, 95

Conventional non-GMO (non-organic) tapioca syrup is also available.

Organic Tapioca Syrup

PACKAGING

| | |
|--------|--|
| CARBOY | 55.11 lb (25 kg) virgin plastic, 32 per pallet |
| DRUM | 640 lb (290.3 kg) virgin plastic, 4 per pallet |
| TOTE | 3000 lb (1360.8 kg) plastic-lined cardboard |

*Conventional syrups are not currently available in carboys.



KEY BENEFITS

- Organic, non-GMO, kosher and gluten-free
- Neutral flavor and color
- Wide range of functional DE levels
- Derived from a sustainable plant source
- Fair trade available through OperAequa

PHYSICAL PROPERTIES

| | |
|--------|---|
| ASPECT | Liquid |
| AROMA | Odorless |
| COLOR | Colorless to pale yellow |
| FLAVOR | Neutral, sweet (sweetness varies by DE level) |



| APPLICATION | EXAMPLES | FUNCTION |
|-------------------------|---|---|
| BAKERY | Breads; cookies; muffins | Lower DE for complex carbohydrates and binding; higher DE for sweetness, humectancy, browning; yeast fermentation; shelf extension |
| BARS & CEREALS | Nutrition bars; granola; cereal clusters, energy bites | Low-to-mid DE for chewiness, tack-free coating, shine; binding; higher DE for sweetness, humectancy, browning, soft texture |
| BEVERAGES | Sparkling soda; sports drinks; cocktail mixes | Lower DE for body, mouthfeel and emulsion stabilization; higher DE for sweetness and use as a priming sugar; yeast fermentation |
| CONFECTIONERY | Lollipops; licorice; caramels; marshmallows; gum; mints | Low-to-mid DE for tack-free crystallization control, binding, texture; high DE for sweetness; good for color development |
| DRESSINGS & SAUCES | Salad dressings; marinades; dips; spreads; pudding | Lower DE for viscosity modification and mouthfeel, higher DE for sweetness and browning |
| FROZEN DESSERTS | Ice cream; gelatos; novelty dessert bars | Lower DE for freeze-thaw stability, ice crystal inhibition, improved mouthfeel especially in low or reduced-fat ice cream, higher DE for sweetness, freeze point depression |
| FRUIT PREPS & PRESERVES | Jams; jellies; table syrups; fruit preparations | Lower DE for viscosity and body; higher DE for sweetness and water activity control |
| NUTRA & PHARMA | Gummy vitamins; lozenges; cough syrups | Creates softness and chewiness in gummy vitamins; low-tack coating in hard lozenges; improves viscosity of liquid suspensions |
| SNACKS | Coated popcorn; pretzels; fruit strips and snacks | Lower DE for low-tack coating and binding; higher DE for sweetness and soft texture |

CIRANDA, INC. | 221 VINE STREET | HUDSON, WI 54016 USA
 888-329-3577 (TOLL FREE) | 715-386-1737 (TEL)
 SALES@CIRANDA.COM | WWW.CIRANDA.COM

The information, specifications and functions contained herein are general information and guidelines. The content is not an official technical document or specification, and is not intended to be relied upon for said purposes. Ciranda takes no responsibility for any action in reliance on this document. The recipient must confirm product specifications directly with Ciranda. Notwithstanding the information contained herein are intended solely for the recipient and contains confidential and proprietary information that is not to be further distributed or used without the prior knowledge and consent of Ciranda. © 2018 Ciranda, Inc - All rights reserved.



CIRANDA