



CIRANDA

ORGANIC TAPIOCA SYRUP SOLIDS



BULKING, BINDING, & SOLIDS BUILDING

TapiOK® organic tapioca syrup solids are a white, slightly sweet, dried glucose syrup that performs across a variety of applications as a bulking agent, binder, viscosity modifier and flavor carrier.

With a neutral flavor, high solubility and absorption properties, tapioca syrup solids are commonly used for spray drying and as an additive in seasonings and dry mixes to prevent caking and evenly distribute flavors throughout snacks, sauces, prepared meals and more.

In granola and cereals, tapioca syrup solids are film-forming to add shine and build strong clusters. They provide solids adjustment in gummy confections and frozen desserts, while improving the soft texture and controlling sugar and ice crystal formation for a more shelf-stable product. In nutritional powders, tapioca syrup solids absorb moisture to prevent clumping and provide a source of carbohydrates.

ALTERNATIVE TO CORN SYRUP SOLIDS

Unlike syrup solids from corn, genetically modified tapioca does not exist today commercially, offering an added degree of assurance for brands trying to avoid genetically modified organisms (GMOs).



PRODUCT

- Organic Tapioca Syrup Solids

Conventional non-GMO tapioca syrup solids are also available.

ORGANIC TAPIOCA SYRUP SOLIDS

PACKAGING

BAG 44.09 lbs (20 kg) multiwall, poly-lined Kraft bags;
40 bags per pallet



KEY BENEFITS

- Organic, non-GMO, kosher, gluten-free
- Slightly sweet, neutral-flavored powder
- Binds and improves texture in bars and cereals
- Flavor carrier and spray dry aid
- Controls ice crystals in frozen products
- Fair trade available through OperAequa

PHYSICAL PROPERTIES

ASPECT Fine powder
AROMA Slightly sweet
COLOR White to off-white
FLAVOR Slightly sweet, bland



APPLICATION	EXAMPLES	FUNCTION
BAKERY, CEREALS & SNACKS	Granola; breakfast cereal; snack bars; crackers; muffins	Bulking; binding; stabilizer; glazing; chewy texture; promotes browning; humectant; low tack; yeast fermentation; water activity control; flavor
CONFECTIONERY	Fruit snacks; gum; chocolate confections	Inhibits sugar crystallization; low tack; glazing; stabilizer; solids building; binding; flavor carrier; fat replacement; chewy texture; humectant
DRESSINGS, SAUCES & SPREADS	Salad dressings; cooking sauces; spreads and dips	Improves body and creaminess especially in reduced fat applications; stabilizer; fat replacement; bulking; flavor carrier
DRY BLENDS & SEASONINGS	Seasonings; gravy mix; hot cocoa mix	Bulking agent; spray drying aid; improves dispersion and mouthfeel during rehydration
FROZEN DESSERTS	Ice cream; gelato; sorbet; handheld novelties	Creamy texture especially in reduced fat applications; solids building; stabilizer; controls and inhibits formation of ice crystals
INFANT & TODDLER NUTRITION	Infant formula; snacks	Improves body and texture in final product during rehydration; lactose replacement; carbohydrate source; mild sweetening; humectant; bulking
NUTRA & PHARMA	Supplements; lozenges; protein powders; RTD meal replacement drinks	Carrier (compressible); carbohydrate source; bulking agent; low tack in lozenges; improves softness and chewy texture in gummy supplements
PREPARED MEALS	Soups, side dishes	Improves body and texture; fat replacement; freeze/thaw stabilizer in frozen products

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