

# Organic Tapioca Maltodextrin



**CIRANDA**

Ingredients That Inspire Change.

## Carry Flavor, Improve Texture

CIRANDA's organic tapioca maltodextrin is a flavorless to very slightly sweet white powder that is used in a variety of food, drink and personal care applications as a bulking agent, carrier, thickener and stabilizer.

### Products

Organic Tapioca  
Maltodextrin DE 10

Organic Tapioca  
Maltodextrin DE 16

*Conventional non-GMO  
maltodextrin is also available.*

In sauces, salad dressings and desserts, tapioca maltodextrin stabilizes emulsions and builds viscosity to create a luxurious texture, especially in reduced fat products. It also helps to control ice crystal formation in frozen desserts for improved freeze/thaw stability.

The bland flavor and excellent absorption properties of tapioca maltodextrin make it a preferred carrier for spray dried flavors, colors, juices and dairy products. In high intensity sweeteners, coffee creamers, drink mix powders and snack seasonings, it is widely used as a flavor carrier, bulking and anti-clumping agent.

Tapioca maltodextrin is beneficial in confectionery applications adding shine in panned coated candies and creating a chewy texture in soft candy systems, while building viscosity. The gelling and thickening properties of tapioca maltodextrin may aid in the replacement of expensive gums and hydrocolloids.

# Key Benefits

- Organic, non-GMO, kosher, gluten-free
- Excellent carrier for flavors and spray drying
- Fat, gum and hydrocolloid replacer
- Bulking and dispersion aid in dry mixes



Application	Examples	Function
<b>Bakery, Cereals &amp; Snacks</b>	Cereal; crackers; cookies; snack bars; baking mixes	Bulking; binding; stabilizing; fat replacer; glazing; film-forming; shelf life extension/anti-staling; water activity control; flavor carrier
<b>Beverages</b>	Alcoholic and non-alcoholic soda; sports drinks; drink mix	Fermentation aid; digestible carbohydrate source; improves texture and mouthfeel; emulsion stabilizer; viscosity building; thickening; bulking
<b>Confectionery</b>	Gummies; lollipops; licorice; chocolate; gum; mints	Solids building; adds shine in panned candies; chewy texture in soft candies; stabilizer; crystal control; gelling agent; flavor carrier
<b>Dairy &amp; Non-Dairy Alternatives</b>	Ice cream; pudding; yogurt; liquid and powdered creamer	Fat replacer; viscosity modifier; creates creamy and spoonable products; freeze/thaw stability and ice crystal control in frozen products; bulking
<b>Dressings, Sauces &amp; Seasonings</b>	Salad dressings; marinades; cooking sauces; spreads	Fat replacer; viscosity modifier; bulking; stabilizing; flavor carrier; creaming agent; improves cling in salad dressings
<b>Dry Blends &amp; Seasonings</b>	Seasonings; gravy mix; high intensity sweeteners	Bulking ; spray drying carrier; flavor carrier; dispersion aid; anti-caking
<b>Infant &amp; Toddler Nutrition</b>	Infant formula; snacks	Improves body and texture in final product during rehydration; lactose replacement; carbohydrate source; humectant; bulking
<b>Nutra &amp; Pharma</b>	Supplements; lozenges; vitamin and protein powders; RTD meal replacement	Carrier (compressible); gelling agent; stabilizer; carbohydrate source; bulking agent; soft and chewy texture in gummy supplements
<b>Personal Care</b>	Cosmetics; bath bombs; deodorant; hair care; lotion	Absorbent; dispersion aid; emulsion stabilizer; binding; bulking; creaming agent; gelling agent; moisturizer
<b>Prepared Meals</b>	Soups; broth; sides; meals; meat; meat substitutes	Improves body and texture; fat replacement; freeze/thaw stabilizer in frozen products; flavor carrier

Physical Properties				Packaging	
<b>Aspect</b>	Fine powder	<b>Color</b>	White to off-white	<b>Bag</b>	44.1 lb (20 kg) multiwall, poly-lined kraft bags
<b>Aroma</b>	Slightly sweet	<b>Flavor</b>	Flavorless to very slightly sweet, bland	<b>Supersack</b>	1102.3 lb (500kg)



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