

Organic Tapioca Dextrose



CIRANDA

Ingredients That Inspire Change.

High Speed Tableting And Much More

Our Organic Tapioca Dextrose has qualities and uses far beyond its impressive compressibility for high speed tablet production.

Products

Organic Tapioca
Dextrose

CIRANDA's Organic Tapioca Dextrose has a wide range of functionality and can be used as a bulking agent, humectant, and browning agent in baked goods, and as a substrate to support fermentation.

But where it really shines is in tableting applications. The rounded crystal structure gives it compressibility for high speed tablet production. Benefits include: increase in tablet integrity, less yield loss due to breakage, reduced pressures resulting in less machine wear, and potential reduction in press downtime.

Less Dusting

Compared to commodity dextrose, CIRANDA's dextrose will give you less yield loss, less breathable dust in work areas, with less mess and clean-up.

Key Benefits

- Excellent carrier
- Fast & complete dispersion in liquids
- Highly compressible nature
- Excellent flowability
- Reduced dusting
- Solubility
- Vegan & gluten-free



Application	Examples	Function
Bakery	Breads; cookies; muffins; toaster pastries	Browning effect; bulking agent; energy (quick); improves freeze/thaw stability; yeast fermentation; humectant
Bars & Cereals	Snack bars; energy bites; granola cereal	Browning effect; bulking agent; energy (quick); humectant; low sweetness compared cane sugar
Beverages	Sparkling soda; sports drinks; cocktail mixes; dry drink mix	Low sweetness compared to cane sugar; energy (quick)
Confectionery	Lollipops; licorice; caramels; chocolate; gum; mints	Browning effect; bulking agent; creaming agent; controls water activity; low sweetness
Dressings & Sauces	Salad dressings; marinades; dips; sandwich spreads	Bulking agent; creaming agent; low sweetness
Frozen Desserts	Ice cream; gelatos; novelty dessert bars	Bulking agent; adds creaminess; controls and inhibits formation of ice crystals; improves freeze/thaw stability; cooling sensation
Fruit Preps & Preserves	Jams/jellies; table syrups; fruit preserves; fruit coating	Bulking agent; creaming agent; low sweetness
Nutra & Pharma	Tablets; lozenges; supplements	Highly compressible nature; excellent flowability and tight particle size distribution for reduced dusting; cooling sensation; adds sweetness
Snacks	Chips; crackers; fruit snacks; popcorn; snack mixes	Browning effect; bulking agent; energy (quick); low sweetness

Physical Properties				Packaging
Aspect	Free-flowing, fine powder	Color	Off-white	Bag 50 lb (22.7 kg) 3-ply bag w/ multiwall, poly-lined kraft bag 50 units per pallet
Aroma	Typical	Flavor	Sweet	



Scan to order samples or visit
CIRANDA.com/samples

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