

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

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



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