



THICKEN, STABILIZE, BIND AND TEXTURIZE

TapiOK® organic tapioca native and pre-gelatinized (pre-gel) starches are high amylopectin (branched glucose chain) starches that provide thickening, binding, stability and improved texture across a wide variety of industries and applications.

CORN STARCH ALTERNATIVE

Unlike typical starches derived from corn, genetically modified tapioca does not exist commercially, making tapioca starch a viable non-GMO starch option.

TapiOK®

NATIVE OR PRE-GEL STARCH?

Both native and pre-gel starch are bland-flavored starches that form a semi-transparent gel. **TapiOK® Native Starch** requires heat to activate the gelling and thickening properties, while **TapiOK® Pre-gel Starch** has been partially rehydrated and drum-dried to make it activate in cold water without the use of heat.

Native starch is a fine powder that is useful for dusting and anti-caking. It inhibits syneresis in yogurts and can withstand long cooking times to thicken soups and sauces without breaking down. Pre-gel starch performs well in gluten-free baking, frozen desserts and instant meals as a gluten, gum and fat replacer.

PRODUCTS

- Organic Tapioca Native Starch
- Organic Tapioca Pre-gel Starch

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

ORGANIC TAPIOCA STARCH

PACKAGING

BAG	NATIVE	55.11 lb (25 kg) bag, 35-40 per pallet*
TOTE	NATIVE	1873.90 lb (850 kg) woven poly tote
BAG	PRE-GEL	44.09 lb (20 kg) bag, 50 per pallet

*Quantity dependent on SKU. Call for more details.

KEY BENEFITS

- Organic, non-GMO, kosher, gluten-free
- Neutral flavor and color
- Thickening, stabilizing, texture modifying
- Fair trade available through OperAequa



Native



Pre-gel

PHYSICAL PROPERTIES

ASPECT	Fine powder (native) / granular powder (pre-gel)
AROMA	Neutral
COLOR	White to off-white
FLAVOR	Clean, neutral



APPLICATION	EXAMPLES	FUNCTION
BAKERY & SNACKS	Bread; cookies; muffins; cereal; pretzels; crackers	Improves structure; crispiness; gluten replacement; anti-staling agent; water activity control
BODYCARE	Dry shampoo; deodorant; cosmetics; sunscreen	Oil absorption, talc substitute
CONFECTIONERY	Gummies; jelly beans; hard candies; marshmallows	Semi-transparent gel; texture modifier; stabilizer; anti-staling agent; film-forming; gelatin replacement; dusting/anti-caking agent
DAIRY & NON-DAIRY ALTERNATIVES	Yogurt; cheese; milk	Thickening; texture modifier; syneresis control in yogurts; anti-caking agent in shredded cheese
DESSERTS	Ice cream; pudding; fruit preparations	Thickening; texture modifier; fat replacement; gum replacement; crystal control in frozen desserts
DRESSINGS, SAUCES & CONDIMENTS	Salad dressing; ketchup; marinades; gravies; sauces	Binding; thickening; texture; syneresis control; fat replacement; gum replacement
INFANT & TODDLER NUTRITION	Extruded puffs; biscuits; crackers; meals	Texture modifier; thickening; binding
MEAT & ANALOGUES	Sausages; breaded meats and meat alternatives	Ingredient binding; water binding; thickening; gum replacement; crispiness in breadings
PASTA & NOODLES	Fresh or dry pasta; noodles	Texture modifier; gluten replacement; gum replacement
PET & ANIMAL NUTRITION	Wet or dry pet food; treats; toppers	Grain-free carbohydrate source; texture; bulking; thickening in wet food with gravies and sauces
PREPARED & FROZEN MEALS	Soup; pizza; rice packets; frozen entrees	Thickening; bulking; fat replacement; freeze/thaw stability

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