

# Organic Tapioca Syrup



## It's Time To Be Transparent



CIRANDA's organic and non-GMO tapioca syrups are neutral in flavor and transparent in color. Now you can create more vibrant confections and beverages, and snack bars that keep your key ingredients in focus.

### Products

Organic Tapioca Syrup  
DE 27, 40, 43, 50, 60, 95

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

As the first major ingredient supplier to introduce organic tapioca syrup to the North American market, we have perfected the ingredient and built a strong, reliable supply chain.

### Corn Syrup Alternative

With growing concern from consumers surrounding genetically modified organisms (GMOs), satisfy the demand with tapioca-derived non-GMO sweeteners. Unlike corn, commercial cultivation of GMO tapioca does not exist today.

### Functional Sweetening

CIRANDA has a range of dextrose equivalency (DE) levels with varying percentages of glucose, maltose and fructose to help you achieve the desired function and sweetness profile for your specific application. Contact us for assistance with syrup selection.

# Key Benefits

- Organic, non-GMO, kosher and gluten-free
- Neutral flavor and color
- Wide range of functional DE levels
- Derived from a sustainable plant source



Application	Examples	Function
<b>Bakery</b>	Breads; cookies; muffins	Lower DE for complex carbohydrates and binding; higher DE for sweetness, humectancy, browning; yeast fermentation; shelf extension
<b>Bars &amp; Cereals</b>	Nutrition bars; granola; cereal clusters; energy bites	Low-to-mid DE for chewiness, tack-free coating, shine; binding; higher DE for sweetness, humectancy, browning, soft texture
<b>Beverages</b>	Sparkling soda; sports drinks; cocktail mixes	Lower DE for body, mouthfeel and emulsion stabilization; higher DE for sweetness and use as a priming sugar; yeast fermentation
<b>Confectionery</b>	Lollipops; licorice; caramels; marshmallows; gum; mints	Low-to-mid DE for tack-free crystallization control, binding, texture; high DE for sweetness; good for color development
<b>Dressings &amp; Sauces</b>	Salad dressings; marinades; dips; spreads; pudding	Lower DE for viscosity modification and mouthfeel; higher DE for sweetness and browning
<b>Frozen Desserts</b>	Ice cream; gelatos; novelty dessert bars	Lower DE for freeze-thaw stability, ice crystal inhibition, improved mouthfeel especially in low or reduced-fat ice cream; higher DE for sweetness, freeze point depression
<b>Fruit Preps &amp; Preserves</b>	Jams; jellies; table syrups; fruit preparations	Lower DE for viscosity and body; higher DE for sweetness and water activity control
<b>Nutra &amp; Pharma</b>	Gummy vitamins; lozenges; cough syrups	Creates softness and chewiness in gummy vitamins; low-tack coating in hard lozenges; improves viscosity of liquid suspensions
<b>Snacks</b>	Coated popcorn; pretzels; fruit strips and snacks	Lower DE for low-tack coating and binding; higher DE for sweetness and soft texture

Physical Properties		Packaging	
<b>Aspect</b>	Liquid (viscosity varies by DE level)	<b>Carboy</b>	55.11 lb (25 kg) virgin plastic, 32 per pallet*
<b>Aroma</b>	Odorless	<b>Drum</b>	640 lb (290.3 kg) virgin plastic, 4 per pallet
<b>Color</b>	Colorless to pale yellow	<b>Tote</b>	3000 lb (1360.8 kg) plastic-lined cardboard
<b>Flavor</b>	Neutral, sweet (sweetness varies by DE level)	* Conventional syrups are not currently available in carboys.	



Scan to order samples or visit [CIRANDA.com/samples](https://CIRANDA.com/samples)

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