

Organic Tapioca Starch



Thicken, Stabilize, Bind, & Texturize

CIRANDA 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.

Products

Organic Tapioca Native Starch

Organic Tapioca Pre-Gel Starch

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

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.

Native or Pre-Gel Starch?

Both native and pre-gel starch are bland-flavored starches that form a semi-transparent gel. CIRANDA Native Starch requires heat to activate the gelling and thickening properties, while CIRANDA 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.

Key Benefits

- Organic, non-GMO, kosher, gluten-free
- Neutral flavor and color
- Thickening, stabilizing, texture modifying



Application	Examples	Function
Bakery/Snacks	Bread; cookies; muffins; cereal; pretzels; crackers; bars	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

Physical Properties		Packaging
Aspect	Fine powder (native) / granular powder (pre-gel)	Bag - Native 55.11 lb (25 kg) bag, 35-40 per pallet*
Aroma	Neutral	Tote - Native 1873.90 lb (850 kg) woven poly tote
Color	White to off-white	Bag - Pre-Gel 44.09 lb (20 kg) bag, 50 per pallet
Flavor	Clean, neutral	<i>*Quantity dependent on SKU. Call for more details.</i>



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