

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
Bakery	Breads; cookies; muffins	Lower DE for complex carbohydrates and binding; higher DE for sweetness, humectancy, browning; yeast fermentation; shelf extension
Bars & Cereals	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
Beverages	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
Confectionery	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
Dressings & Sauces	Salad dressings; marinades; dips; spreads; pudding	Lower DE for viscosity modification and mouthfeel; higher DE for sweetness and browning
Frozen Desserts	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
Fruit Preps & Preserves	Jams; jellies; table syrups; fruit preparations	Lower DE for viscosity and body; higher DE for sweetness and water activity control
Nutra & Pharma	Gummy vitamins; lozenges; cough syrups	Creates softness and chewiness in gummy vitamins; low-tack coating in hard lozenges; improves viscosity of liquid suspensions
Snacks	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	
Aspect	Liquid (viscosity varies by DE level)	Carboy	55.11 lb (25 kg) virgin plastic, 32 per pallet*
Aroma	Odorless	Drum	640 lb (290.3 kg) virgin plastic, 4 per pallet
Color	Colorless to pale yellow	Tote	3000 lb (1360.8 kg) plastic-lined cardboard
Flavor	Neutral, sweet (sweetness varies by DE level)	* Conventional syrups are not currently available in carboys.	



Scan to order samples or visit CIRANDA.com/samples

CIRANDA, INC.
708 2nd Street
Hudson, WI 54016

CIRANDA.com

715-386-1737
888-329-3577 toll free

Sales@CIRANDA.com



The information provided herein is for general information purposes only. CIRANDA makes no representation, warranty, or covenant of any kind, express or implied, regarding the accuracy, adequacy, validity, reliability, availability, or completeness of any information provided herein. CIRANDA shall not be liable for any damages resulting from any action the recipient takes in reliance on this document. CIRANDA does not make any representation regarding what nutrient content claims, or any other claims, the recipient may or may not make in their own products, using these ingredients as inputs. The recipient should rely on their own legal counsel regarding labeling, claims, marketing, advertising and compliance. This document contains confidential and proprietary information that is not intended for further distribution.