



CIRANDA

ORGANIC TAPIOCA SYRUP



IT'S TIME TO BE TRANSPARENT

Our TapiOK® 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.

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. Not all tapioca syrups are created equal, which is why you should request TapiOK®.

CORN SYRUP ALTERNATIVE

With growing concern from consumers surrounding genetically modified organisms (GMO's), 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.



PRODUCTS

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

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

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PACKAGING

CARBOY 55.11 lb (25 kg) virgin plastic, 32 per pallet*
 DRUM 640 lb (290.3 kg) virgin plastic, 4 per pallet
 TOTE 3000 lb (1360.8 kg) plastic-lined cardboard

*Conventional syrups are not currently available in carboys.



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
- Fair trade available through OperAequa

PHYSICAL PROPERTIES

ASPECT Liquid
 AROMA Odorless
 COLOR Colorless to pale yellow
 FLAVOR Neutral, sweet (sweetness varies by DE level)



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

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