

# NATIVE TAPIOCA STARCH

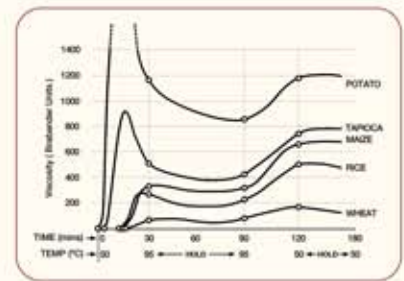


## APPLICATIONS

- Food industry:
  - bakery products (biscuits)
  - sheeted and extruded snacks
  - soup, sauces, gravies, puddings and pie fillings
  - pudding powders and dairy desserts
  - processed meats
- Paper industry

## SPECIFICATIONS

- Appearance: white powder
- Moisture: 14% max
- Starch: 85% min
- pH: 5.0 - 7.0
- Ash: 0.20% max
- Whiteness: 90% min
- SO<sub>2</sub>: 30 mg/kg max
- HCN <10 ppm



## PROPERTIES

- Bland taste
- High water binding capacity
- Slightly long and cohesive texture

## PACKAGING & SHELF LIFE



- 20-25 kg bags
- FIBC

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging.

