



the TAPIOCA Expert

CLEAN LABEL - GLUTEN FREE
VEGAN - NON GMO - ORGANIC

Solve your formulation challenges with

ALLERGEN-FREE - LOW FAT
CREAMY - JUICY - TASTY - SHINY





Tipiak, the tapioca Expert



Dear Customers,

We are pleased to share with you some of the best recipes formulated by our R&D team, and using Tipiak Tapiocaline® range of tapioca texturizers.

• Clean Label Texturizer

Since 1967 Tapiocaline®, a unique **clean label tapioca texturizer**, is **made in France** with a **Tipiak-exclusive production process**. Tapioca closely belongs to Tipiak's DNA: the company indeed trades tapioca starches since 1835.



UNIQUE FUNCTIONALITIES

Tapiocaline® is a **partially pre-gelatinized tapioca starch**. It is a **powerfull water binder** (up to 5 times its weight), which binds water at cold temperature. It develops a gel with a **strong viscosity** when cooked up from 60°C / 140°F. Tapiocaline® has a **clean & neutral taste**, **transparent color**, and is **odorless**.

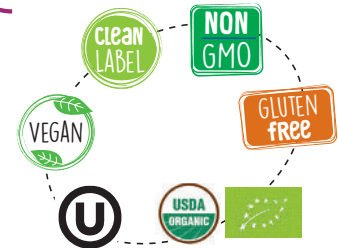


BENEFITS OF TAPIOCALINE®

• Clean Label	It enables to have an E-number free declaration
• Texture improver	It brings extra succulence, extra creaminess, extra juiciness
• Fat replacer	It helps reduce fat by up to 30%, without drying out global taste
• Cost reducer	It replaces expensive ingredient
• Process helper	It thickens dough, making it easier to mould or to convey



CLAIMS





Same process... Different benefits... for ALL applications



Declaration:
Tapioca starch



5 particle sizes ▶ 5 different effects



Finest



Coarsest

FA 517

SAUCE

Shining
Water binder
Fat reducer
Mouthfeel

CR 521

ALL

Juiciness
Water binder
Fat reducer

EX 533

MEAT

Extra juiciness
Bites binder
Pulpy effect
Fat reducer

ST 500

DESSERT

Mimic fruit seeds
Visual effect

PF 542

PETFOOD

Grain free
Palatability
Digestibility



Tapioca Exclusive Range

Tipiak also offers a complete range of Tapioca-based texturizers, with specific properties



Declaration:
Tapioca starch

Prétaline

Declaration:
Tapioca starch

Spécialine

Declaration: E1442
Modified tapioca starch

Benefits	Process helper
Functionalities	Thickens dough & sauce at cold Temperature Avoid chunk sedimentation

Benefits	Fat reducer + Texture improver
Functionalities	Resists high shearing process

Tapioca Pearls
Native Tapioca starch



APPLICATIONS

- MEAT
- SEAFOOD
- SAUCE
- DESSERT
- BAKERY
- GLUTEN FREE
- VEGETAL
- WORLD FOOD
- SENIOR FOOD
- PETFOOD



• PANNA COTTA

• Vegetarian & Low Fat



BENEFITS OF TAPIOCALINE® FA 517 SG

- **Fat Reducer** Cream is **50% reduced**
- **Texture Improver** Indulge in a creamier low fat dessert
- **Vegetarian Labelling** Gelatin is substituted by Tapiocaline® & agar agar



PROCESS

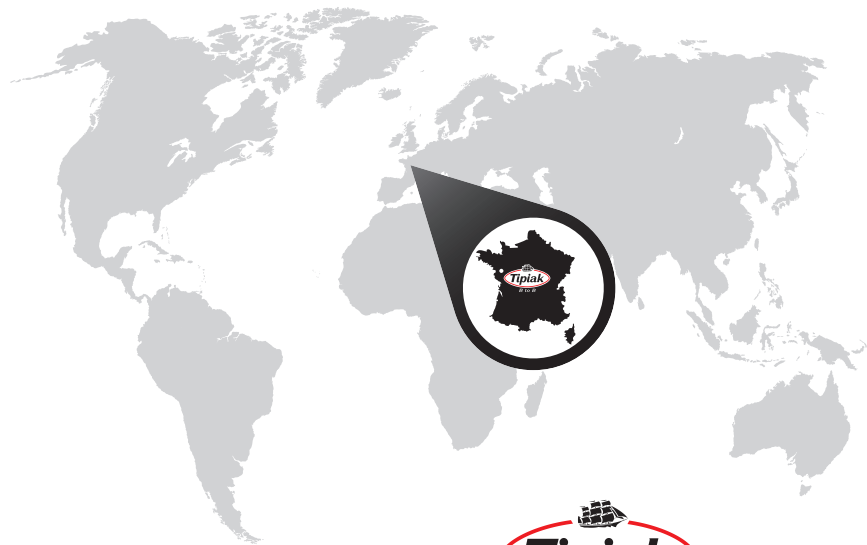
- 1 Weigh fresh cream.
- 2 Gradually add powders (previously mixed) except sugar, whisking them carefully to avoid lumps. Stir while cooking up for 5-10 min to 100°C / 212°F.
- 3 Out of the fire, whisk with sugar. Adjust water quantity and mix the preparation.
- 4 Pour in jars and chill for 12 hours minimum.

Ingredients (%)	Control	Trial	Low fat trial
Liquid fresh cream	88.20	86.76	43.40
Semi-skimmed milk	-	-	43.11
Sugar	9.00	9.00	9.00
Gelatin	0.80	-	-
TAPIOCALINE® FA 517 SG	-	1.84	2.14
Vanilla flavour	2.00	2.00	2.00
Agar agar		0.40	0.35
<i>Total</i>	<i>100.00</i>	<i>100.00</i>	<i>100.00</i>



CLAIMS





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Tapioca, the roots of success



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