



**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**.

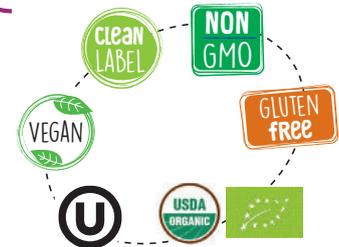


## BENEFITS OF TAPIOCALINE®

• <b>Clean Label</b>	It enables to have an E-number free declaration
• <b>Texture improver</b>	It brings extra succulence, extra creaminess, extra juiciness
• <b>Fat replacer</b>	It helps reduce fat by up to 30%, without drying out global taste
• <b>Cost reducer</b>	It replaces expensive ingredient
• <b>Process helper</b>	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

<b>Benefits</b>	Process helper
<b>Functionalities</b>	Thickens dough & sauce at cold Temperature Avoid chunk sedimentation

<b>Benefits</b>	Fat reducer + Texture improver
<b>Functionalities</b>	Resists high shearing process

**Declaration:**  
Tapioca Pearls

**Tapioca Pearls**  
Native Tapioca starch



### APPLICATIONS

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

• Crunchier & tastier



### BENEFITS OF TAPIOCALINE FA 517 SG

- **Process Helper** To increase **dough viscosity at cold**. Spreading of the biscuit during cooking is reduced ensuring regular shapes
- **Texture Improver** To **reduce dryness** that gluten free flours can bring  
To obtain a **crunchier and softer** texture
- **Cost Reducer** To **reduce breaking rate** thanks to Tapiocaline®'s binding capacity



### PROCESS

- 1 Mix all powders all together.
- 2 Add margarine, eggs and water in the kneading machine.
- 3 Add chocolate chips. Let the dough rest at 4°C / 40°F.
- 4 Measure 16g / 0.5oz per cookie. Shape balls then flatten the cookies and bake for 11 min at 180°C / 356°F.

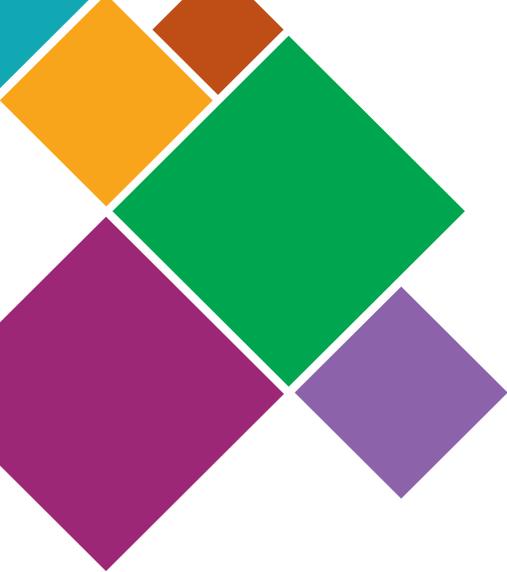
Ingredients (%)	Control	Trial
Sugar	26.00	26.00
Margarine	23.00	23.00
Rice flour	15.00	15.00
Corn flour	15.00	15.00
Chocolate chips	8.60	8.60
Whole Eggs	6.50	6.50
Potato starch	2.80	-
<b>TAPIOCALINE® FA 517 SG</b>	-	<b>2.80</b>
Water	1.20	1.20
Baking powder	1.20	1.20
Vanilla flavour	0.50	0.50
Salt	0.20	0.20
<i>Total</i>	<i>100.00</i>	<i>100.00</i>



### CLAIMS



**GLUTEN FREE**



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**Tapioca, the roots of success**



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