



**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**.

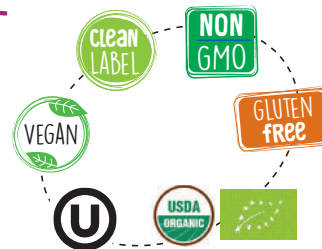


## BENEFITS OF TAPIOCALINE®

• <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

**Tapioca Pearls**  
Native Tapioca starch



### APPLICATIONS

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



# TAPIOCALINE® CR 521 SG TAPIOCA PF 542 in cooking extrusion

• Grain Free & Better Palatability



## BENEFITS OF TAPIOCALINE® CR 521 SG / TAPIOCA PF 542

- **Texture Improver** Blending Tapiocaline® with other raw materials greatly increases expansion rate and number of holes in the extruded finished products such as kibbles
- **Process Helper** Tapiocaline® shows a unique particle size and is not powdery
- **Allergen-free** Tapiocaline® CR 521 SG / PF 542 is gluten free, so it is great for grain-free formulations
- **Taste Enhancer** Tapiocaline® 's neutral taste improves palatability for pets



## PROCESS

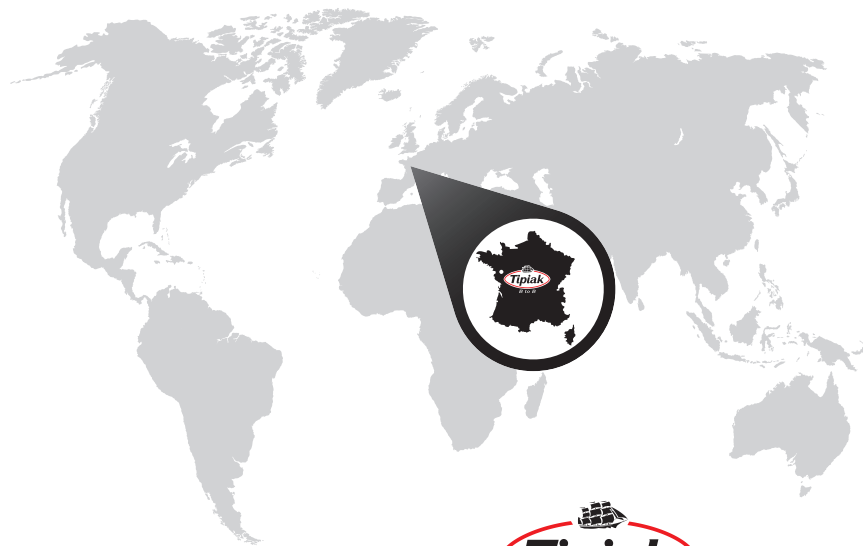
Expansion rate, moisture content and average diameter of different ingredients and blends are compared.

Ingredients (%)	Average diameter (mm)	Expansion rate %	Moisture content %
Maize semolina	14.55	10.45	10.15
Maize semolina (90 %) Tapiocaline® CR 521 SG / PF 542 (10 %)	15.50	11.86	10.21
Durum wheat semolina	11.45	6.47	11.87
Durum wheat semolina (90 %) Native tapioca starch	13.22	8.63	11.64
Durum wheat semolina (90 %) Tapiocaline® CR 521 SG / PF 542 (10 %)	13.42	8.89	10.10
Native tapioca starch	12.50	7.71	13.65
<b>TAPIOCALINE® CR 521 SG / PF 542</b>	<b>16.62</b>	<b>13.64</b>	<b>10.60</b>



## CLAIMS





**the TAPIOCA Expert**

**Tapioca, the roots of success**



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