



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**.

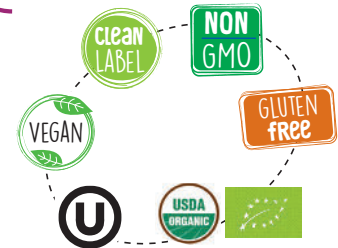


BENEFITS OF TAPIOCALINE®

• 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

Declaration:
Tapioca Pearls

Tapioca Pearls
Native Tapioca starch



APPLICATIONS

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



LOW FAT MASHED HUMMUS

• Low Fat & Smoothy



BENEFITS OF TAPIOCALINE® FA 517 SG

- **Fat Reducer** Oil content is decreased ▶ **Fat is 14% lower**
- **Texture Improver** Hummus is **creamier, smoother & shinier**
- **Cost Reducer** Formulation costs remain the same



PROCESS

- 1 Chickpeas are mashed, then blended with oil, lemon juice and sesame paste.
- 2 Spices, condiments and thickeners are mixed with the puree.
- 3 Rehydrate wheat fiber and Tapiocaline® with water.
- 4 Blend the chickpea puree with rehydrated powders.
- 5 Bake in water bath at 80°C / 176°F for 5 min. Readjust with water.

Ingredients (%)	Control	Trial
Chickpeas	47.00	47.00
Water	17.00	19.00
Sesame paste	15.00	15.00
Rapeseed oil	11.90	8.90
Lemon juice	6.00	6.00
Wheat fiber (gluten free)	1.00	1.00
Garlic powder	1.00	1.00
TAPIOCALINE® FA 517 SG	-	1.00
Salt	0.71	0.71
White Pepper	0.20	0.20
Xanthan	0.09	0.09
Cumin powder	0.05	0.05
Guar	0.05	0.05
<i>Total</i>	<i>100.00</i>	<i>100.00</i>

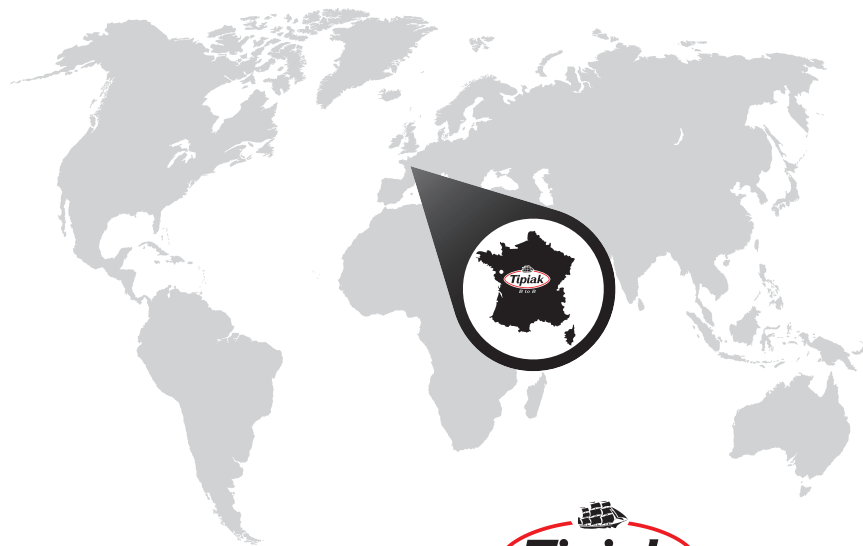
Tapiocaline



CLAIMS



WORLD FOOD



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Tapioca, the roots of success



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