



Food Industries Ingredients

FUNCTIONAL TAPIOCA TEXTURIZERS

Tipiak, The TAPIOCA Expert

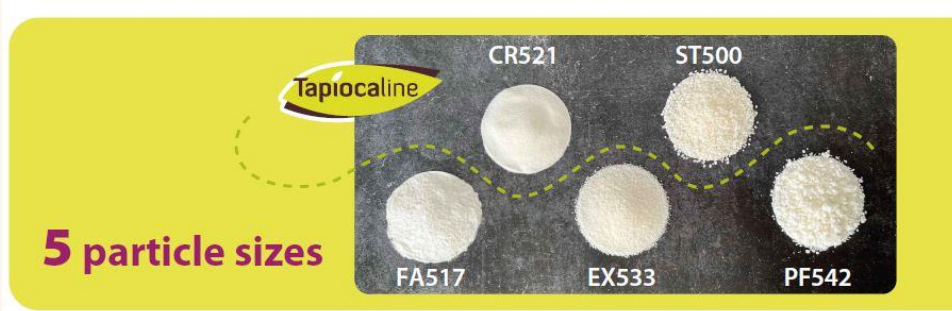
Nantes



Tipiak produces tapioca in France since 1967

Tapiocaline

Unique Tipiak Texturizers



Unique Functionalities

Prétaline

Pregelatinized starch
Soluble at cold

Spécialine

Modified starch



Fat reducer



Cost killer



Process helper & texture improver



Texturizes at cold temperature



Resists to high shearing process



Applications

Juiciness & Glossy effect



Meat, Fish & Sauces



Vegan Bites

Fat seeds mimics



Vegetarian cold cuts

Tapioaline

Creamier & low fat



Desserts

Transparent, odorless and has a neutral taste

Strong water retention capacity: Up to **5 times** its weight

Absorbs cold water and develops a high viscosity during cooking, starting from 60 ° C.



Extrusion



Petfood

OTHER COOKING AIDS

- Potato starch
- Breadcrumbs



TIPIAK EPICERIE – B TO B DEPARTMENT

D2A Nantes Atlantique – BP 5 – 44860 PONT-SAINT-MARTIN (France)

✉ es-industrie@tipiak.fr – ☎ +33 2 40 32 11 13

🌐 <http://industry.tipiak.com/en/>