

## FUNCTIONAL TAPIOCA TEXTURIZERS

Tipiak, The TAPIOCA Expert

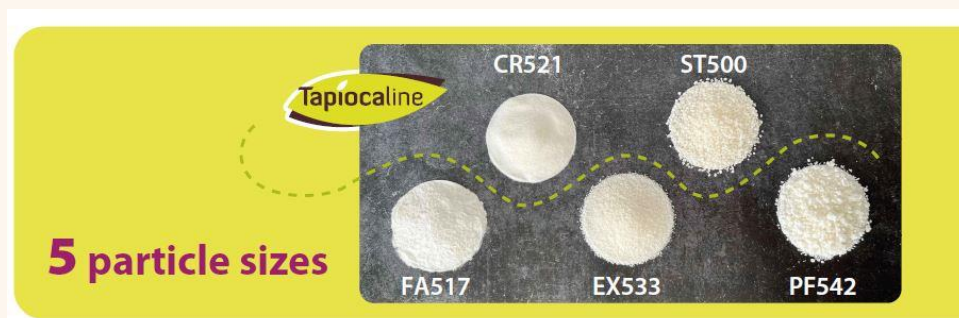
Nantes



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



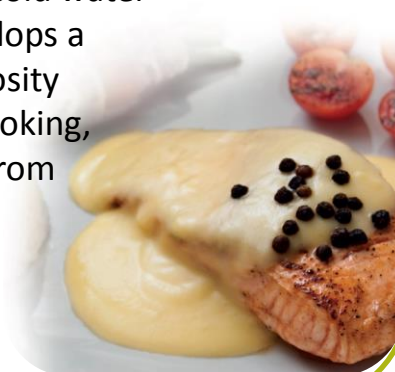
Vegetarian  
cold cuts

## Taplocaline

■ 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.



Creamier &  
low fat



Desserts

Extrusion



Petfood

## OTHER COOKING AIDS

- Potato starch
- Breadcrumbs



### TIPIAK EPICERIE – B TO B DEPARTMENT

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