

UNIQUE TAPIOCA TEXTURIZERS

The TAPIOCA Expert

Tapioca, the roots of success



Declaration:
Tapioca starch

Prétaline

- Pregelatinized starch
- Soluble at cold



Unique Functionalities



Process helper

- Thickens dough & sauce at cold T°
- Avoid chunk sedimentation

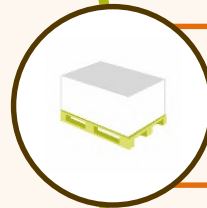


Texture improver

- Extra creamyness
- Smooth & glossy texture



20 kg Bags
Samples : 500 gr



Pallets
120x80x145 cm
540kg



12 months
Best Before date



APPLICATIONS

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



No Particle Sedimentation



Gluten Free Pastries



Cold Process Sauces



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/>