

UNIQUE TAPIOCA TEXTURIZERS



Declaration: E1442
Modified tapioca
starch

Tapioca, the roots of success



Specialine

Modified starch

Unique Functionalities



Process

- High sheering process resistance



Texture improver

- Creamier and shinier texture
- High texture stability



Cost reducer

- Yield improvments



25 kg Bags

Samples : 500 gr



Pallets

US Pallets: 120x100x139 cm
1000 kg

EU Pallets: 120x80x154 cm
675 kg



12 months

Best Before date





Creamier & Shinier



Sauces

Better Coating Effect



Dry Meat & Fish

Juicier Meat



Tumbled Poultry Meat

Extra Tenderness



Gluten Free Pastries

Mimics Gluten Net

Shinier Look



Custard Cream



Analog Cheese

Creamier & Low Fat



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