

Technical Data Sheet

Product:	TapiOK® Organic Tapioca Native Starch
Product code:	11360, 77529
Country of Manufacture:	Thailand

ORGANIC CERTIFICATION: Yes
KOSHER CERTIFICATION: Yes
FAIR TRADE CERTIFICATION: Yes
NON-GMO PROJECT VERIFIED: Yes

QUALITY PARAMETERS

This product is produced and processed under hygienic conditions. Product is not irradiated, treated with sewer sludge, or produced with genetically modified materials.

PROCESS DESCRIPTION

Organically grown Manioc root (*Manihot esculenta*) is washed, chopped, and grated. The starch is extracted from the fiber with water and dried in a spray dryer. The dried starch is sifted and packaged in paper bags or woven totes.

INGREDIENTS

Organic cassava or manioc root.

PHYSICAL PROPERTIES

Aspect	Very Fine Powder
Flavor	Product Specific
Odor	Neutral
Color	White

ANALYTICAL PROPERTIES

Moisture (%)	≤14
pH	5.0 – 7.0
Foreign matter (sediment) (ml/100g)	≤0.20
Whiteness	≥93
Viscosity (B.U. 6% soln)	≥550
Ash (%)	≤0.4
Starch (%)	≥84

MICROBIOLOGICAL PROPERTIES

Total Plate Count (cfu/g)	≤50,000
Yeast & Mold (cfu/g)	≤1,000
Coliforms (cfu/g)	≤10
E. coli (cfu/g)	≤10
Staphylococcus aureus (cfu/g)	≤10
Bacillus cereus (cfu/g)	< 1,000
Salmonella sp.	Absent in 25g

PACKAGING

Kind of packing: 3 layer paper bag or poly woven tote
 11360: 55.11 lbs/25 kg bag
 77529: 1873.90 lbs/850 kg tote

STORAGE

Storage conditions: Store at < 90°F/32°C and Relative Humidity <65%, away from strong smelling products.

SHELF LIFE

24 Months when stored at recommended conditions

NUTRITIONAL VALUES (in 100 grams)

Energy:	358 kcal
Carbohydrates (g)	89
Dietary fiber (g)	1
Sugars (g)	3
Added sugars (g)	0
Protein (g)	0.2
Total Fat (g)	0
Saturated fats (g)	0
Trans fats (g)	0
Vitamin A (IU)	0
Vitamin C (mg)	0
Sodium (Na) (mg)	1.6
Iron (Fe) (mg)	1
Potassium (mg)	11
Calcium (mg)	20
Vitamin D (µg)	0

LABEL DECLARATION

Organic tapioca starch

APPLICATIONS

Puddings and desserts: improvement of taste and consistency, gelatinization agent. Soups and sauces: improvement of consistency. Ketchup, mayonnaise and dressings: reduction of fat, improvement of consistency. Soy products / meat products: improvement of structure, thickener, and stabilizer. Bakery products: improvement of structure.