



TAPIOCA STARCH

TAPIOCA STARCH is a food grade product refined from cassava. It is typically used as a natural binder and texturizing agent.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (20% w/w slurry)	4.8	6.5
Viscosity MVU		
Peak	600	

Microbiological Limits

	Max.
Total Plate Count/g	25,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative

While the information below is typical of the product, it should not be considered a specification.

Physical Appearance

	Typical
Colour	White to Off-white
Form	Fine Powder

Nutritional Data/100g

	Typical
Calories, Kcal*	378
Calories from Fat	1
Total Fat, g	<0.15*
Saturated Fat, g	<0.08*
Trans Fat, g	<0.01*
Cholesterol, mg	0
Sodium, mg	<25
Total Carbohydrate, g	94
Dietary Fiber, g	<1*
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	94
Protein, g	<0.25
Vitamin D, mcg	0*
Calcium, mg	<25
Iron, mg	<0.5
Potassium, mg	<10*
Ash, g	<0.15

* Not present in level of quantification

Certification

Kosher
Halal

Packaging and Storage

TAPIOCA STARCH is packaged in multi ply kraft paper bags. TAPIOCA STARCH should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for TAPIOCA STARCH is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca
Labelling	Tapioca Starch

Features and Benefits

TAPIOCA STARCH in cooked dispersion, is quite clear and bland in flavour. The texture is long and somewhat stringy. Upon cooling, it may set to soft gel. Under prolonged heating, and under acidic conditions, the starch will lose most of its thickening ability.

Effective Date: February 5, 2021

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