

NATIVE TAPIOCA STARCH

PREMIUM FOOD GRADE



100% NATURAL



HIGH PURITY



CONSISTENT QUALITY



PRODUCT OVERVIEW

Native Tapioca Starch is extracted from carefully selected tapioca roots using advanced processing techniques. It is a fine white powder with excellent thickening, binding and stability properties, ideal for a wide range of food and industrial applications.



INGREDIENT

INGREDIENTS	PERCENTAGE
Tapioca Root	100%



PRODUCT BENEFITS

- ✓ High thickening efficiency
- ✓ Excellent binding properties
- ✓ Neutral taste & odor
- ✓ Superior whiteness
- ✓ Consistent viscosity
- ✓ Free from microbial contamination
- ✓ Suitable for diverse applications



SPECIFICATIONS

PARAMETER	UNIT OF MEASURE	SPECIFICATION	METHOD OF ANALYSIS
Starch Content	%	85.00% Min.	EC Method
Moisture Content	%	13.00% Max.	AOAC 1990
Whiteness	%	90.00% Min.	Kett-c-300
Fineness	%	99.00% Min.	Sieve pass 100 mesh
Viscosity	BU	700 Bu. Min.	Brabender Viscoamylograph
pH	—	5 – 7	pH Meter
Ash	%	0.20% Max.	As per mill test definition
Pulp	%	0.20% Max.	As per mill test definition
Sulfur dioxide (SO ₂)	ppm	30 ppm Max.	AOAC 1990



APPLICATIONS

- Bakery Products
- Noodles & Pasta
- Snacks & Confectionery
- Sauces & Soups
- Dairy & Frozen Foods
- Paper Industry
- Textile Industry
- Adhesives & Corrugation



STORAGE & SHELF LIFE



Shelf Life: 24 Months from the date of production.



Storage: Store in a cool, dry place at room temperature. Keep away from moisture, direct sunlight and strong odors.



PACKING

25 kg / 50 kg HDPE Bags with inner liner or as per customer requirement.



PRODUCT INFORMATION

This product is made from Native Tapioca Starch and dried at 180–190°C. It is free from microbial contamination to ensure freshness and quality until the best before date. Product made for food industry applications.

