

# TAPIOCASTARCH 9M

## DESCRIPTION:

Tapioca starch 9M is a **Gluten-free, Grain free, Plant based and Non-GMO** fine powder made from Cassava root, that is used as a **gluten-free substitute, thickener, stabilizer, and texture enhancer** in Pasta, Noodles, Ketchup, Sauce, Vegan products, Baking, Beverage, Dairy, Frozen products and Savory Industries.

## SPECIFICATIONS:

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	WHITE TO OFF WHITE COLOUR FINE FREE FLOWING POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	INSOLUBLE IN COLDWATER	IS 4706(PART 2)
3	pHOF 3% (aqu. Soln)	5 TO 7	IS 4706(PART 1)
4	VISCOSITYOF3%SOLUTIONINBRO OKFIELDVISCOMETER, (Spindle No:2,RPM :100,Temp: 80°C)	150 -300 cP	ISI17-1e
5	VISCOSITY OF2% SOLUTION INB4CUP (Temp:80°C)	Min 15 SEC	ASF/QP/QA/06/03
6	MOISTURECONTENT(w/w)	Max 9%	IS 4706(PART 1)
7	BULKDENSITY(gms/ ml)	0.5 TO 0.7	ASF/QP/QA/06/08
8	PARTICLESIZE(100MESH)	Max 0.5%	BS 4101986
9	ASHCONTENT(w/w)	Max0.5 %	IS 4706(PART 1)

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## MICROBIOLOGICALPARAMETERS:

S.No	TESTPARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Total Plate Count	Cfu/g	Not more than 40000	IS 5402
2	Yeast & Mould	Cfu/g	Not more than 100	IS 5403
3	<i>E. coli</i>	Present/Absent/g	Absent	IS 5887:PART 1
4	Salmonella	Present/Absent/25	Absent	IS 5887:PART 3
5	Coliform	Cfu/g	Absent	IS:5402
6	<i>Staphylococcus aureus</i>	Present/Absent/25	Absent	IS 5887:PART 2
7	<i>Listeria monocytogenes</i>	Present/Absent/25	Absent	IS 14988:PART 1

## MINERAL AND HEAVY METALS PARAMETERS:

S.No	TESTPARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Arsenic	Mg/kg	Not more than 1.1	FSSAI MANUAL 2016
2	Lead	Mg/kg	Not more than 2.5	FSSAI MANUAL 2016
3	Cadmium	Mg/kg	Not more than 1	FSSAI MANUAL 2016
4	Mercury	Mg/kg	Not more than 0.25	FSSAI MANUAL 2016
5	Copper	Mg/kg	Not more than 30	FSSAI MANUAL 2016
6	Tin	Mg/kg	Not more than 250	FSSAI MANUAL 2016
7	Zinc	Mg/kg	Not more than 50	FSSAI MANUAL 2016

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## APPLICATIONS:

### As a Thickener:

Tapioca starch 9M can be used as a thickener and in fruit pies, soups, puddings, breads, sauces, soy and meat products. It completely dissolves in the product when used as a thickener. Tapioca starch 9M thickens quickly, and at are relatively low temperature.

### As a Stabilizing Agent:

Tapioca starch 9M can with stand long cooking times without breaking down. Products made with tapioca will not lose their quality when frozen or reheated because tapioca retains its thickening capabilities throughout these processes.

### In Baking and Confectionery:

Chocolates, biscuits, cakes, ice creams, and vermicelli contain tapioca starch, and it is preferred due to its better gelling properties and usability as a thickening and bodying agent. The mixes break less, making it easier to mould the bakery and pastry products during production.

Tapioca starch 9M is used in confectionery for different purposes such as gelling, texture stabilizing, foam strengthening, crystal growth control, adhesion, film foaming and glazing.

### In Sauce and Ketchup Industry:

Sauces made with corn starch turn spongy when frozen but tapioca starch 9M gives good stability in frozen sauces. Tapioca starch 9M is a good choice if you want to correct a sauce just for preserving it.

### In Beverage Industry:

Tapioca starch 9M based sweeteners are preferred to sucrose in beverages for their improved processing characteristics and product enhancing properties.

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# TAPIOCASTARCH

## In Fillings and Pies:

Tapioca starch 9M gives food a transparent, glistening sheen, which looks excellent in a pie filling. Tapioca starch 9M creates a perfectly smooth filling and imparts a high gloss for a tasty-looking food. It's the perfect product to use with high-acid fruits or a lattice-type pie.

## For a creamy texture:

Desserts, ice-creams, cheeses and other dairy products made with Tapioca starch 9M become creamier, producing a more pleasant sensation in the mouth.

## For a Characteristic texture:

Tapioca starch 9M provides softer and spongier textures than other thickeners. It gives the bread an airy feeling so typical of traditional bread and the crust becomes crisper.

## Higher density for the meat industry:

Tapioca starch 9M is a very suitable alternative to potato starch for meat industries, due to its high binding capacity.

## FEATURES AND BENEFITS:

It is highly bio-degradable and causes no harm to the Environment.

Tapioca starch 9M is a White powder that adds no color to application and blends well with other ingredients. It has a bland taste and so will not mask flavors or aromas.

Tapioca starch 9M contains no fat, protein, fiber, vitamins, or other minerals and has Low glycemic index.

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# TAPIOCASTARCH 9M

## STORAGE

Exhibits excellent stability when stored under cool and dry ventilated place.

Avoid direct sunlight.

## BESTBEFOREDATE

Twenty four months from the date of manufacturing.

## PACKING

Available in 25/50 Kgs net weight PP bags with moisture proof liner inside.

## ADDITIONALINFORMATION:

<b>FSSAI Certification</b>	Yes
<b>ISO9001:2015 Certification standard from SGS</b>	Yes
<b>ISO22000:2018 Certification standard from SGS</b>	Yes
<b>BRC Global Standard for Food Safety Certification from SGS</b>	Yes
<b>Kosher Certification by Kosher Check, British Columbia, Canada</b>	Yes
<b>Halal Certificate</b>	Yes
<b>ZED Certificate</b>	Yes
<b>Preservative</b>	NOTPRESENT/ USEDINPRODUCT

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Technical Datasheet

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