



Formulating GRAIN FREE kibbles with

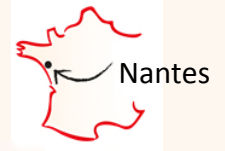
## TAPIOCA PF 542



Tipiak, The Tapioca Expert



**Partially pre-gelatinized** tapioca starch  
100 % tapioca-based  
**Produced in France by Tipiak, since 1967**



The coarsest particle size of **Tapioaline** - Sieve < 6 mm

**Gelatinization rate higher** than native tapioca starch

Powerful **process helper**, easy to process and develops viscosity from **65°C (149°F)**












Now available

## Tapio PF542, the roots of success



### Properties

-  Grain free
-  Gluten free
-  Low amylosis content
-  Tasteless
-  Odourless
-  Non GMO
-  E free
-  88 % carbohydrate
-  High expansion rate



### Benefits

-  Better digestability
-  Hypo-allergenic
-  Better palatability
-  Clean Label
-  Healthy energy
-  Dental perks

**TIPIAK EPICERIE – B TO B DEPARTMENT**

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