



Food Industries Ingredients

FUNCTIONAL TAPIOCA TEXTURIZERS

Nantes



Tipiak, The Tapioca Expert

Tipiak produces tapioca in France since 1967



Tapiocaline

Unique Tipiak Texturizers



- Neutral Taste
- Clean Label
- Vegetarian
- Gluten free, non GMO, **Organic**, Kosher



Unique Functionalities



Fat Reducer



Texturizes at Cold temperature



Process Helper
& Texture Improver



Cost Killer



Resists to high shearing process

Prétaline

Pregelatinized
starch
Soluble at cold

Spécialine

Modified
starch

Applications

Juiciness
& Glossy
effect



Meat, Fish &
Sauces



Vegan Bites

Fat seeds
mimics



Vegetarian
cold cuts

Taplocaline

■ Transparent, odorless and has
a neutral taste

■ Strong water retention capacity:
Up to 5 times its weight

■ Absorbs cold water
and develops a
high viscosity
during cooking,
starting from
60 ° C.

Creamier & low
fat



Desserts



Extrusion



Petfood

OTHER COOKING AIDS

- Potato starch
- Breadcrumbs



TIPIAK EPICERIE – B TO B DEPARTMENT

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🌐 <http://industry.tipiak.com/en/>