



C I R A N D A

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PRODUCT: Organic TapiOK® Tapioca Native Starch/Flour
PRODUCT CODE: 11360, 77529
MANUFACTURED IN: Thailand

ORGANIC CERTIFICATION: Yes
FAIRTRADE CERTIFICATION: Yes

KOSHER CERTIFICATION: Yes
NON-GMO PROJECT VERIFIED: Yes

QUALITY PARAMETERS

This product is produced and processed under hygienic conditions. Product is not irradiated, treated with sewer sludge, or produced with genetically modified materials.

PROCESS DESCRIPTION

Organically grown Manioc root (*Manihot esculenta*) is washed, chopped, and grated. The starch is extracted from the fiber with water and dried in a spray dryer. The dried starch is sifted and packaged in paper bags or woven totes.

INGREDIENTS

Organic cassava or manioc root.

PHYSICAL PROPERTIES

Aspect	Very Fine Powder
Flavor	Product Specific
Odor	Neutral
Color	White

ANALYTICAL PROPERTIES

pH	5.0 – 7.0
Acid Factor (mL)	≤4.0
Ashes (%)	≤0.4
Moisture (%)	≤14
Starch (%)	≥84

MICROBIOLOGICAL PROPERTIES

Total Plate Count (cfu/g)	≤50,000
Yeast & Mold (cfu/g)	≤1,000
Coliforms (cfu/g)	≤10
E. coli (cfu/g)	≤10
Staphylococcus aureus (cfu/g)	≤10
Bacillus cereus (cfu/g)	< 1,000
Salmonella sp.	Absent in 25g

PACKAGING

Kind of packing: 3 layer paper bag or poly woven tote
 Net Weight: 55.11 lbs/25 kg bag, or 1873.90 lbs/850 kg tote

STORAGE

Storage conditions: Store at < 90°F/32°C and Relative Humidity <65%, away from strong smelling products.

SHELF LIFE

24 Months when stored at recommended conditions

NUTRITIONAL VALUES (in 100 grams)

Energy:	358 kcal
Carbohydrates (g):	89
Dietary fiber (g):	1
Sugars (g):	3
Protein (g):	0.2
Total Fat (g):	0
Saturated fats (g):	0
Trans fats (g):	0
Vitamin A (IU):	0
Vitamin C (mg):	0
Sodium (Na) (mg):	1.6
Iron (Fe) (mg):	1

LABEL DECLARATION

Organic tapioca starch

APPLICATIONS

Puddings and desserts: improvement of taste and consistency, gelatinization agent. Soups and sauces: improvement of consistency. Ketchup, mayonnaise and dressings: reduction of fat, improvement of consistency. Soy products / meat products: improvement of structure, thickener, and stabilizer. Bakery products: improvement of structure.

*Values are typical, for general information only, and are not to be construed as specifications. All descriptions, suggestions, and typical values supplied above are believed to be reliable, but Ciranda shall incur no liability by reason of inaccuracies or omissions in this information. Purchaser assumes sole responsibility for ensuring that product supplied by Ciranda conforms to all applicable laws and regulations.