



# TAPIOCA STARCHES



## Great Taste & Texture That's Also On Trend

ADM tapioca starches, flours and maltodextrins are non-GMO, grain free and allergen free with all the functionality to deliver superior texture, plus a clean, neutral flavor profile for the ultimate consumer-pleasing taste in your products. Made from the roots of the cassava plant, tapioca is a consumer favorite—simple and recognizable with a wholesome halo.

Functionally, ADM's Tapioca Starch is ideal in gluten free baked goods and snacks, and dairy alternatives, where eliminating allergens is important. It's also fantastic as a thickening agent in soups, sauces and pie fillings.



## MORE CLEAN TASTING OPTIONS!

With a comprehensive portfolio of neutral flavored tapioca starches, flours and maltodextrins, plus a library of market-ready applications, ADM is your go-to partner for on trend products consumers will love.



## More Applications, More Benefits

In addition to clean, neutral flavor and ideal texture, tapioca starches, flours and maltodextrins offer a variety of functional benefits.

### BAKERY

- Freeze-thaw stability
- Manages moisture, batter viscosity, moisture retention

### SOUPS, SAUCES & DRESSINGS

- Excellent water binding capability
- Emulsification properties
- Heat/shear stability

### DAIRY

- Controls syneresis, adds smoothness & viscosity
- Provides pH and shear stability
- Helps create creamy smooth texture and appealing mouthfeel

### DESSERTS & FILLINGS

- Excellent water binding capabilities
- Smooth creamy texture, freeze-thaw stability

### SNACKS

- Texture and mouthfeel throughout shelf life
- Manages moisture, uniform cell structure

### MEAT & SEAFOOD

- pH stability
- Excellent water binding capacity

## FULFILLING GREAT EXPECTATIONS WITH GREAT FORMULATIONS

With in-house R&D and application capabilities, plus a reliable supply chain and world-class production facilities, we are ready to help you succeed and get to market faster.

Broad portfolio

Robust supply chain  
and proven network

R&D and applications  
expertise

Speed to market

# The Right Products

ADM has a variety of tapioca starches to meet your application requirements and fulfill consumer needs.

Category	Product Series	Type	Key Performance Attributes
<b>MODIFIED TAPIOCA STARCH</b>			
ADM Modified Tapioca Starch	2650 Series 2604 Series	C/U P	Provides a smooth, short texture and excellent syneresis protection, especially in low pH foods. Ideal for use in sauces, fruit fillings and cream fillings.
ADM Modified Tapioca Starch	2651 Series	C/U	Excellent thickening properties, great clarity and freeze-thaw stability. Widely used to provide texture and improve stability of sauces and frozen noodles.
ADM Modified Tapioca Starch	2660 Series	C/U	Low pasting temperature, with excellent heat, shear and acid resistance. Used in a broad range of applications, from sauces, soups and dressings to baked goods.
ADM Modified Tapioca Starch	2662 Series	C/U	High process tolerance with robust stability to heat, shear and pH. Provides viscosity and syneresis protection. Good freeze-thaw stability in low temperature storage. Used in fruit fillings, sweet and savory frozen pies, and frozen sauces and gravies.
ADM Modified Tapioca Starch	2653 Series 2654 Series 2694 Series	C/U C/U P	Low viscosity profile, oil retention and film forming properties. Ideal for use in emulsification, spray drying and encapsulation.
ADM Modified Tapioca Starch	2655 Series 2605 Series	C/U P	Highly stable in a wide pH range with exceptional shine and textural properties. Excellent freeze-thaw stability. Typically used in syrups, sauces, snacks, and baked goods.
ADM Modified Tapioca Starch	2656 Series 2606 Series	C/U P	Robust process stability and outstanding freeze-thaw resistance for superior performance in frozen foods. Smooth, creamy texture with a glossy appearance. Designed for use aseptic, retort and high temperature/shear processing conditions. Ideal for dairy, canned products, pie fillings, and sauces used in frozen applications.
<b>NATIVE &amp; FUNCTIONAL NATIVE TAPIOCA STARCHES (Clean Label Solutions)</b>			
ADM Native Tapioca Starch	2618 Series 2698 Series	C/U, O P, O	Thickening and stabilization with clean, neutral flavor.
ADM Tapioca Starch	2601 Series 2698 Series	C/U P, O	Functional native starches for developing texture and providing process stability across a broad range of applications, with simple clean label statements that are on-trend and appeal to consumers.
<b>SPECIALTY TAPIOCA INGREDIENTS</b>			
ADM Tapioca Flour	3601 Series 3698 Series	C/U P	Functional tapioca flours that offer the performance of starch with the label friendly appeal of flour. Tapioca flours can provide viscosity, help prevent syneresis and improve freeze-thaw stability of a variety of applications.
ADM Tapioca Dextrin	2645 Series	C/U	Low viscosity, high solubility, good clarity and sheen. Film forming and adhesion properties. Contributes to body and mouthfeel. Suitable for use in dry mixes, batters and breadings, confections, and as a glaze in bakery items.
ADM Tapioca Maltodextrin and Syrup Solids	2675 Series	O	Versatile ingredients that can be used in a broad range of applications. They provide body and mouthfeel with a slight sweetness. Ideal for use in dry mixes, ice creams or as a carrier and bulking agent. Available in 10DE, 15DE, 18DE, and 24DE.
ADM Resistant Tapioca Starch	2674 Series		90% dietary fiber. Ideal for use in high fiber & low carb formulations, including baked goods, pasta and snacks.

C/P = Cook-up P = Pregel O = Organic

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