



RESISTANT TAPIOCA STARCH



Healthy Never Tasted So Good

Many of today's consumers are reducing their carb intake to help meet their health and wellness goals, but still savor the idea of eating the classic carb-laden foods they favor. Opportunity abounds for new products with fewer carbs, as well as those featuring better-quality carbs that address a variety of challenges, including glycemic response and weight management.

You can come out ahead and win in this changing market with great tasting and nutritious products—made with ADM's new resistant tapioca starch—that even carb-craving consumers will love. Our resistant tapioca starch helps you win, because not only is it ideal for use in low net carb formulations, it brings a bonus of 90% dietary fiber and supports microbiome, digestive and glycemic health.

A simple replacement for traditional flour, this breakthrough fiber-rich starch is a ready made solution to help you meet the demand for reduced carb bakery and snack foods that taste great. Grain free, gluten free and non-GMO, resistant tapioca starch offers on-trend appeal, without sacrificing taste, texture or functionality.

63%
are looking to
add more fiber
to their diet¹

20%
say they have
tried the
keto diet²

¹ Hartman Global Trends Survey, 2019

² Datassential, 'Snap,' 2020



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Functionality Made Easy

Today's consumer won't sacrifice taste when it comes to carb-conscious baked goods and snacks. With superior processing stability and tolerance, ADM's high-performance resistant tapioca starch can replace flour, even at high inclusion levels. It has a clean, neutral flavor. It also controls water migration and offers freeze/thaw stability to deliver consumer-preferred textures.

WHEN YOU PARTNER WITH ADM, YOU CAN COUNT ON FORMULATION EXPERTISE AND AN EXTENSIVE LIBRARY OF GLUTEN FREE, LOW CARB AND KETO SOLUTIONS TO HELP YOU BRING CONSUMER PREFERRED PRODUCTS TO MARKET QUICKLY.

Fiber Without Compromise

Enjoy superior functionality with 90% fiber and 0.38 kcal/g. It's a simple replacement for traditional flour.

Neutral Taste and Color

Even at high levels, its clean, neutral flavor fits any recipe. Tapioca starch is also whiter than other dietary fibers which adds further flexibility.

Perfect Texture

Texture is another area where our resistant tapioca starch shines. Low water-holding capacity creates softer breads, crispier snacks and al dente pastas.

Grain Free, Gluten Free and Non-GMO

Made from the roots of the cassava plant, it checks many boxes other ingredients can't.

Technical Expertise

With ADM, you have the support of our product development, scientific and regulatory teams to help you navigate lifestyle diets and nutritional claims.



CLAIMS AND CERTIFICATIONS

- Gluten free
- Grain free
- High fiber
- Low calorie
- Low glycemic
- Low net carbs
- Non-GMO

More Applications, More Benefits

Your customers want new products to help them meet their health and weight management goals. You need ingredients that are easy to work with. We're here to help. Winning low carb, gluten free and keto friendly products start here.



bread &
baked goods



breakfast
cereals



pasta &
noodles



snacks

ADM DELIVERS FOR YOU

ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What's that mean for you? With our vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, unparalleled infrastructure, and the world's premier crop transportation network, you can trust us to deliver what you need when you need it.

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