

### Our Passion

Creating unique ingredients that enhance the natural and Latin flavors of the food industry through state-of-the-art technology



**OPA**  
**INGREDIENTS**  
*Transcendent new flavors*



# CASSAVA STARCH

# DESCRIPTION

Tapioca starch, extracted from the roots of the cassava/yuca plant (*Manihot esculenta*). Industrial additive recognized for its gelatinization at a lower temperature, high water binding capacity, neutral flavor and excellent viscosity. Excellent thickener and stabilizer.

## Why Cassava Starch

It is the most "neutral flavor" starch, it does not contribute to the taste or smell in the formulation. Gelatinization capacity at lower temperature. Less tendency to retrograde (less amylose). Cheaper gluten-free starch, more stable price than other starches. Non-GMO, Kosher, Halal.

## Technical Specifications

Appearance: White Powder

Moisture: 14% max

Starch: 85% min

pH: 5.0 - 7.0

Ash: 0.20% max

Whiteness: 90% min

SO<sub>2</sub>: 30 mg / kg max

HCN <10 ppm

## Food Industry Applications

- Sausages, processed meats • Bakery Products (biscuits)
- Pet foods • High Fructose Syrups • Fermented foods
- Extruded snacks • Soups, sauces, gravies, fillings
- Pudding powders and desserts • Frozen food
- Pasta and noodles • Tortillas • Gluten-Free Food



Food Category	Functions of Cassava Starch
Sauces and soups	Thickener, imparts body, flavor vehicle, gloss
Snacks, pasta and noodles	Imparts body, agglutination, moisture. Improves the structure of the food when crushed. Gluten-Free Line of products
Chocolate and confectionery	Imparts body, flavor enhancer, foam stabilizer, moisturizer, hygroscopicity, prevention of sugar crystal formation, gloss, viscosity, osmotic pressure regulator
Sausages and processed meats	Imparts body, agglutination, water retainer. Partial or total potato starch replacement at lower cost
Culinary foods, chilled and frozen	Thickener, flavor vehicle, cohesion, moisturizer, gloss, prevention of sugar crystals, decrease freezing point
Dairy products	It is used as a fat mimetic in dairy systems due to its mild flavor. Condensed milk: imparts body, osmotic pressure regulator, prevention of sugar crystals, nutrition.
Drinks	Flavor enhancer
Food Services	Thickener, flavor vehicle, cohesion, moisturizer, gloss, prevention of sugar crystals, stabilizer.
Nutrition and health care	More complex carbohydrate, gluten-free, flavor vehicle, grain-free
Ice creams	Imparts body, foam stabilizer, decrease freezing point, moisturizer, gloss, prevention of sugar crystals and ice crystals.
Coffee and Instant drinks	Flavor vehicle and extender.
Baby food	Thickener, provides body
Fermented foods and beverages	Sugar source, ethnic food
Pet food	Thickener, provides body, water retainer, low cost
Syrups	Lower protein starches used to produce high glucose syrups
Healthy or alternative Products	Gluten-free, grain-free, natural

