

EXPAND YOUR FORMULATING OPTIONS WITH...

Organic BriesSweet™ Tapioca Maltodextrins



Demonstration of agglomerated versus non-agglomerated tapioca maltodextrins.

Agglomerated powders available in two dextrose equivalents:

✓ Organic BriesSweet™ Tapioca Maltodextrin 3DE

✓ Organic BriesSweet™ Tapioca Maltodextrin 10DE

Organic food and beverage designers have more formulating options with Organic BriesSweet™ Tapioca Maltodextrins. Organic BriesSweet™ Tapioca Maltodextrins are produced from pure organic tapioca starch using a natural enzymatic process. Because they are agglomerated powders, they have improved flow, increased dispersability and dissolve easily. **Call 920.849.7711 today** to learn how Organic BriesSweet™ Tapioca Maltodextrins can help you move your organic food or beverage from concept to market.

Features:

Enzyme Produced • Low Conversion • Neutral Flavor
Low Sweetness • All-Natural • Hypoallergenic • Gluten Free
Non-GMO • Kosher Certified • USDA Certified Organic

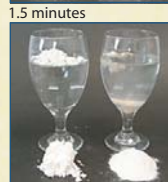
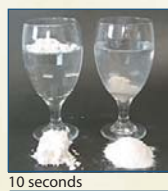
Applications:

Encapsulation • Desserts • Confectionery • Ice Cream
Pies • Beverages • Icings • Puddings • Frozen Foods
Sauces • Glazes • Jams • Salad Dressings

Functions:

Binder • Bulking Agent • Carrier • Coating
Extender • Fat Replacer • Filler
Excellent Gelling Properties • Thickener
Stabilizer • Improved Mouthfeel & Viscosity

	3 DE	10 DE
Binding	←	→
Browning Reaction	←	→
Freezing Point Depression	←	→
Hygroscopicity	←	→
Osmolality	←	→
Crystal Growth Inhibition	←	→
Solubility	←	→
Sweetness	←	→
Viscosity/Bodying Agent	←	→



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