

Organic BriesSweet™ TAPIOCA MALTODEXTRIN

Agglomerated powders with increased dispersability



Demonstration of agglomerated versus non-agglomerated tapioca maltodextrins.

FUNCTIONS

- Binder
- Bulking agent
- Carrier
- Coating
- Extender
- Fat replacer
- Filler
- Excellent gelling properties
- Thickener
- Stabilizer
- Improved mouthfeel & viscosity

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

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. Available in two dextrose equivalents:

- Organic BriesSweet™ Tapioca Maltodextrin 3DE
- Organic BriesSweet™ Tapioca Maltodextrin 10DE

FEATURES

- Enzymatically produced
- Low conversion
- Neutral flavor
- Low sweetness
- All natural
- Hypoallergenic
- Gluten free
- Non-GMO
- Kosher
- Certified organic

APPLICATIONS

- Beverages
- Confection, desserts
- Encapsulation
- Frozen foods
- Ice cream
- Icings, glazes, jams
- Pies, puddings
- Salad dressings



10 seconds



1 minute



1.5 minutes



2.5 minutes



Stirred at 5 minutes



Stirred at 10 minutes



Stirred at 20 minutes

