

Industrial use as

- Thickener
- Creamer
- Stabilizer
- Fat reducer
- Sweetener
- Gelatinizer
- Flour
- Breader

and much more ...

Benefits

- Neutral taste
- Translucency
- Gluten-free
- High viscosity
- Enhances flavour
- High consistency
- Good structure

DO-IT

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ORGANIC TAPIOCA - CASSAVA

DO-IT is a leading company in import and export of 100% Organic Food Ingredients and Consumer Goods

DO-IT offers tapioca products from source to final product



Cassava

Cassava or Manioc has been domesticated for more than 5.000 years and is an essential part of the diet of more than half a billion people in developing countries. Cassava is a tuberous staple crop in the tropics and subtropics. There is a bitter and a sweet variety, the latter being used mainly for direct consumption. The green leaves can be served as a fresh vegetable. The bitter variety is used for processing tapioca. The whole cassava is used for making cassava flour.

Tapioca

Tapioca is a flavourless starch made from cassava. The cassava roots are weighed (25% is starch), cleaned and peeled. The fresh clean cassava is rasped and then the moisture is removed to remove the protein (1-2%). The fibre is removed through a sieve and sundried to serve as animal food. The fine fibre and impurities are removed by spin-drying. The starch is dried by hot air, sifted and packed for transport.

Thailand - Brazil

For Thai farmers cassava is a survival crop. It grows on poor soil under dry conditions and can be harvested 8-24 months after planting. Originally planted between the rubber trees in the south, cassava now has spread to the East and the North-East of Thailand. Cassava flours come from our source in Brazil.

DO-IT, Specialist in organic Tapioca

For more than 20 years, DO-IT has been offering organic tapioca starch and other tapioca products.

Our partnership with the main source of organic tapioca ensures control of the whole chain.

DO-IT has developed knowledge of all the stages and of quality control of the tapioca production process.

DO-IT has extensive information on the properties of tapioca and of its industrial applications.

Applications

- There is a wide variety of applications of tapioca in soups and sauces, and in soy and meat products.
- As a creamer, thickener and stabilizer to reduce fat.
- In puddings it is used as gelatinizer and in bakery products as flour.
- As a substitute for wheat in gluten-free products.
- For edible and biodegradable packaging.
- Raw material for syrups.
- Flour
- Breeder



Name	Manioc starch	Tapioca syrup DE 69	Malto dextrine Tapioca DE10	Cassava flour toasted	Cassava flour white	Cassava flour extra fine
Code	50230 / 16201	16111	16141	50190	50192	50194
Color	White	Golden clear	White	Yellow- white	White	White
Taste	Neutral	Sweet	Light sweet	Cassave	Cassave	Cassave
Appear.	Fine powder	Syrup	Powder	Powder	Powder	Fine Powder
Energy	1620 kJ	1312 kJ	1654 kJ	1486 kJ	1486 kJ	1486 kJ
Carboh.	> 85%	98%	97%	90%	86%	86%
pH	4,5-6,5	4,0-6,0	4,0-6,0	-	-	-
Shelf life	18 months	7 months	18 months	18 months	18 months	18 months
Applications	<ul style="list-style-type: none"> • Bakery • Cookies • Soy products • Puddings • Sauces • Soups 	<ul style="list-style-type: none"> • Bakery • Beverages • Bread • Cereals • Confectionery • Cookies • Frozen/Ice cream • Meat products • Dairy • Puddings 	<ul style="list-style-type: none"> • Dry mixes • Frozen • Meat products • Puddings • Sauces • Soups 	<ul style="list-style-type: none"> • Bakery • Bread • Bread crumbs • Breeder • Frying 	<ul style="list-style-type: none"> • Bakery • Bread • Cookies • Pastry • Soups • Sauces 	<ul style="list-style-type: none"> • Bakery • Cookies • Pastry • Soups • Sauces • Puddings