



CULINARY TEXTURES

POWDERED TEXTURISER

TAPIOCA

TAPIOCA MALTODEXTRIN
OIL ABSORBENT

150g e



3.55 kcal/g

POWDERED TEXTURISER: TAPIOCA MALTODEXTRIN OIL ABSORBENT

DAYELET TAPIOCA is a low-density tapioca maltodextrin which has the property of absorbing great amounts of oils and fat, turning them into a thin powder easy to handle. The fact that it absorbs oils which can later be dissolved in liquids, makes it an efficient natural emulsifier. Tapioca is obtained from treated and dried cassava (manioc) root; and it completely dissolves in water, leaving no colour.

DAYELET TAPIOCA is widely used in the food industry as fat absorber, humectant, thickener and firming agent, and it provides creaminess and soft palatability to sauces, creams, ice creams and most dairy products.

THIS PRODUCT IS:
gluten-free, lactose-free, egg-free, soy-free, cholesterol-free and salt-free.

IT IS ALSO SUITABLE FOR:
coeliacs, vegetarians, vegans, and for people following weight control diets.

COMPOSITION:
tapioca maltodextrin.

NUTRITION INFORMATION PER 100g:
355 kcal/100g. Carbohydrates: 88% [0% of them are polyols]. Other hydrates: 10%. Nutritional fibres: 0%. Fat: 0% (Saturated fat: 0%). Protein: 0%. Sodium: 0%. It metabolizes as a regular starch with 10% dextrose. Medium Glycemic Index. Regarding nutritional facts, tapioca provides higher digestive properties of the foods it modifies than any other starch.

MORE INFORMATION:
<http://www.dayelet.co.uk/texturas.html>

GLUTEN-FREE, EGG-FREE, LACTOSE-FREE, SOY-FREE, CHOLESTEROL-FREE AND SALT-FREE.

DAYELET TAPIOCA efficiently dissolves in cold and hot liquids. When mixed with two parts of oil, the resulting powder is easy to handle, and it completely dissolves in water. It can also be mixed with up to five parts of oil or fat.



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