



## Non-GMO\* Tapioca Syrup

# A label-friendly swap for corn syrup.



**LABEL-FRIENDLY**



**PLANT-BASED**



**NON-GMO  
PROJECT VERIFIED\***



**ORGANIC OPTIONS  
AVAILABLE**

Sourced from cassava, a traditional root vegetable, Cargill Tapioca Syrup offers a familiar and label-friendly alternative to corn and other glucose syrups.

Cargill's portfolio of tapioca syrups features a full range of carbohydrate profiles and Dextrose Equivalent (DE) levels, plus Certified Organic lines to further enhance your products' appeal.

### **Versatile functionality**

- **Crisp, sweet taste** – Adds the desired level of sweetness with little to no flavor or color.
- **Body and mouthfeel** – Offers physical and sensory properties comparable to other syrups.
- **Application breadth** – Enhances functionality in a wide range of applications.
- **1:1 replacement** – Products with a range of DE levels and physical properties enable substitution with little to no reformulation.

## Reliable quality and supply

Cargill Tapioca Syrup is produced to stringent specifications to ensure consistent quality. Our extensive global supply chain ensures reliable supply.

### CARGILL PRODUCTS

Product/Dextrose Equivalent (DE)	Key Properties	Functional Benefits
Tapioca Syrup 26DE Non-GMO* Organic Tapioca Syrup 26DE Non-GMO*	<ul style="list-style-type: none"> <li>Minimal sweetness</li> <li>Low hygroscopicity</li> </ul>	<ul style="list-style-type: none"> <li>Clean, neutral taste</li> <li>Adds body &amp; mouthfeel</li> <li>Prevents crystallization</li> <li>Ideal for spray drying, coating and bulk applications</li> </ul>
Tapioca Syrup 43DE Non-GMO* Organic Tapioca Syrup 43DE Non-GMO*	<ul style="list-style-type: none"> <li>Moderate sweetness</li> <li>Low hygroscopicity</li> <li>Reduced viscosity</li> </ul>	<ul style="list-style-type: none"> <li>Clean, mildly sweet taste</li> <li>Adds body &amp; mouthfeel</li> <li>Prevents crystallization</li> <li>Binds ingredients together</li> </ul>
Tapioca Syrup 63DE Non-GMO* Organic Tapioca Syrup 63DE Non-GMO**	<ul style="list-style-type: none"> <li>Modest sweetness</li> <li>Aids humectancy</li> </ul>	<ul style="list-style-type: none"> <li>Clean, sweet taste</li> <li>Adds body &amp; mouthfeel</li> <li>Retains moisture for softer texture</li> </ul>
Tapioca Syrup High Maltose Non-GMO** Organic Tapioca Syrup High Maltose Non-GMO**	<ul style="list-style-type: none"> <li>Moderate sweetness</li> <li>Aids humectancy</li> </ul>	<ul style="list-style-type: none"> <li>Clean, sweet taste</li> <li>Adds body &amp; mouthfeel</li> <li>Prevents crystallization</li> <li>Retains moisture for softer texture</li> <li>Resists color formation</li> </ul>

### APPLICATIONS



Bars



Beverages



Cereals



Confectionery



Dairy/Dairy Alternatives



Fruit preps



Jams & Jellies



Meats



Sauces & Dressings

## Partner with Cargill for label-friendly formulation.

Contact us at 1-800-932-0544, [customerservice@cargill.com](mailto:customerservice@cargill.com) or visit [cargill.com](http://cargill.com).

**Claims:** The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

\* There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

\*\* Coming soon!

[Cargill.com](http://Cargill.com)

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