



## Great Taste & Texture That's Also On Trend

Texperien™ tapioca starches are perfect for today's consumer-pleasing foods. Grain-free and gluten-free, our tapioca starches offer all the functionality to deliver superior texture, plus a clean, neutral flavor profile for the ultimate taste in your products, making it ideal for multiple applications.

### UNLEASH THE POWER OF TEXTURE

With our tapioca starch portfolio, ADM brings together texture, taste and functionality so you get the right solution.



#### Clean Label

Native and functional native starches that deliver simple label appeal and technical performance



#### Functional Performance

Modified starches that provide superior texture and appearance attributes for optimal sensorial experiences



#### Advanced Texturizing & Nutritional Solutions

Resistant starches and functional blends to address better-for-you trends and next generation performance



## Delivering Reliable Solutions

ADM is one of the world's largest agricultural processors and food ingredient providers with a global value chain that connects you to success. What's that mean for you? With our vertically integrated business model, state-of-the-art facilities, industry-leading quality standards, unparalleled infrastructure, and the world's premier crop transportation network, you can trust us to deliver what you need when you need it.

### FULFILLING GREAT EXPECTATIONS

With R&D and application capabilities, plus a reliable supply chain and world-class production facilities, we are ready to help you succeed and get to market faster.

- High-quality portfolio
- Robust supply chain and proven network
- R&D and applications expertise
- Speed to market



# Foundational Building Blocks

## Versatile Across Applications

### TEXTURIZER

Thickens foods with textures ranging from firm and elastic to soft and extensible

### WATER-BINDER

Moisture management to stabilize & optimize food performance

### MOUTH-FEEL ENHANCER

Smooth, short texture for luxurious mouthfeel

### EMULSIFICATION

Dispersing colloidal systems (typically oil & water) for stability & shelf-life

### GLAZE

Delivers sheen on coatings & helps to adhere particulates and spices

## More Applications, More Benefits

In addition to clean, neutral flavor and ideal texture, Texperien™ tapioca starch offers a variety of functional benefits. Gluten-free · Vegan · Grain-free · Non-GMO



### Bakery

- Freeze thaw stability
- Use in breads, muffins, pizza crust



### Desserts & Fillings

- Excellent water binding capabilities
- Perfect for pies, tarts, puddings
- Neutral profile



### Confectionery

- Low viscosity starches suitable for gummies



### Snacks

- Texture and mouthfeel throughout shelf life
- Great for cookies, crackers and snack bars



### Soups, Sauces & Dressings

- Excellent water binding capability
- Emulsification properties
- Heat/shear stability
- Neutral profile



### Processed Meat & Meat Alternatives

- pH stability
- Excellent water binding capacity



### Dairy & Dairy Alternatives

- Controls syneresis and adds smoothness and viscosity
- Provides pH and shear stability
- Helps create creamy smooth texture and appealing mouthfeel with neutral profile

# The Right Products

ADM has a variety of tapioca starches to meet your application requirements and fulfill consumer needs.

C/U = Cook-up    P = Pregel    O = Organic

Category	Product Series	Type	Key Performance Attributes
<b>TEXPERIEN™ TRUE - NATIVE &amp; FUNCTIONAL NATIVE TAPIOCA STARCHES &amp; FLOURS</b>			
Texperien™ Native Tapioca Starch	2618 Series 2698 Series	C/U, O P, O	Thickening and stabilization with clean, neutral flavor.
Texperien™ Tapioca Starch	2601 Series 2698 Series	C/U P, O	Functional native starches for developing texture and providing process stability across a broad range of applications, with simple clean label statements that are on-trend and appeal to consumers.
Texperien™ Tapioca Flour	3601 Series 3698 Series	C/U P	Functional tapioca flours that offer the performance of starch with the label friendly appeal of flour. Tapioca flours can provide viscosity, help prevent syneresis and improve freeze-thaw stability of a variety of applications.
<b>TEXPERIEN™ MAX - MODIFIED TAPIOCA STARCHES, MALTODEXTRINS &amp; SYRUP SOLIDS</b>			
Texperien™ Modified Tapioca Starch	2650 Series 2604 Series	C/U P	Provides a smooth, short texture and excellent syneresis protection, especially in low pH foods. Ideal for use in sauces, fruit fillings and cream fillings.
Texperien™ Modified Tapioca Starch	2651 Series	C/U	Excellent thickening properties, great clarity and freeze-thaw stability. Widely used to provide texture and improve stability of sauces and frozen noodles.
Texperien™ Modified Tapioca Starch	2660 Series 2600 Series	C/U P	Low pasting temperature, with excellent heat, shear and acid resistance. Used in a broad range of applications, from sauces, soups and dressings to baked goods.
Texperien™ Modified Tapioca Starch	2662 Series	C/U	High process tolerance with robust stability to heat, shear and pH. Provides viscosity and syneresis protection. Good freeze-thaw stability in low temperature storage. Used in fruit fillings, sweet and savory frozen pies, and frozen sauces and gravies.
Texperien™ Modified Tapioca Starch	2653 Series 2654 Series 2694 Series	C/U C/U P	Low viscosity profile, oil retention and film forming properties. Ideal for use in emulsification, spray drying and encapsulation.
Texperien™ Modified Tapioca Starch	2655 Series 2605 Series	C/U P	Highly stable in a wide pH range with exceptional shine and textural properties. Excellent freeze-thaw stability. Typically used in syrups, sauces, snacks, and baked goods.
Texperien™ Modified Tapioca Starch	2656 Series 2606 Series	C/U P	Robust process stability and outstanding freeze-thaw resistance for superior performance in frozen foods. Smooth, creamy texture with a glossy appearance. Designed for use aseptic, retort and high temperature/shear processing conditions. Ideal for dairy, canned products, pie fillings, and sauces used in frozen applications.
Texperien™ Modified Tapioca Starch	2620 Series	C/U	Low viscosity. Can be cooked to low moisture content without becoming viscous. Useful in confectionery.
Texperien™ Tapioca Dextrin	2645 Series	C/U	Low viscosity, high solubility, good clarity and sheen. Film forming and adhesion properties. Contributes to body and mouthfeel. Suitable for use in dry mixes, batters and breadings, confections, and as a glaze in bakery items.
Texperien™ Tapioca Maltodextrin and Syrup Solids	2675 Series 2670 Series	O	Versatile ingredients that can be used in a broad range of applications. They provide body and mouthfeel with a slight sweetness. Ideal for use in dry mixes, ice creams or as a carrier and bulking agent. Available in 10DE, 15DE, 18DE, and 24DE.
<b>TEXPERIEN™ EDGE - ADVANCED TEXTURIZING &amp; NUTRITIONAL SOLUTIONS</b>			
Texperien™ Resistant Tapioca Starch	2674 Series		90% dietary fiber. Ideal for use in high fiber & low carb formulations, including baked goods, pasta and snacks.

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