



Better-For-You Never Tasted So Good

Regardless of the diet that consumers are following or the lifestyle that they lead, consumers can benefit from increasing dietary fiber in their diet, as dietary fiber has been a “nutrient of concern” for many years according to the Dietary Guidelines for Americans. Opportunity abounds for new products featuring dietary fiber, fewer glycemic carbs, and calorie reduction that support weight management, digestive health and steady blood sugar levels.

Texperien™ Edge resistant tapioca starch is your solution. With 90% insoluble dietary fiber, a smooth white texture and low water holding capacity, it easily replaces flour for superior high fiber formulations – ideal in low carb and keto-friendly baked goods. It delivers a clean, neutral flavor, a uniform cell structure, lower calories and consumer-friendly claims including grain-free, gluten-free and non-GMO.

Texperien™ Edge resistant tapioca starch is a breakthrough solution to deliver better-for-you foods, without sacrificing taste, texture or functionality. ADM’s formulation expertise and extensive library of gluten-free, low carb and keto-friendly solutions can also help you finalize your formulations quickly and easily.



ADM DELIVERS FOR YOU

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.



CLAIMS AND CERTIFICATIONS

- Gluten-free
- Grain-free
- High fiber
- Low calorie
- Low glycemic
- Low net carbs
- Non-GMO

More Applications, More Benefits

Your customers want new products to help them meet their health and weight management goals. You need ingredients that are easy to work with. We're here to help. Winning low carb, gluten-free and keto-friendly products start here.



breads & baked goods



breakfast cereals



pasta & noodles



snacks

Fiber Without Compromise

Enjoy superior functionality with 90% fiber and fewer calories.¹ It's a simple replacement for traditional flour.

Neutral Taste and Color

Even at high levels, its clean, neutral flavor fits any recipe. Tapioca starch is also whiter than other dietary fibers which adds further flexibility.

Perfect Texture

Texture is another area where our resistant tapioca starch shines. Low water holding capacity creates softer breads, crispier snacks and al dente pastas.

Grain-free, Gluten-free and Non-GMO

Made from the roots of the cassava plant, it checks many boxes, appealing to lifestyle diets.

Technical Expertise

With ADM, you have the support of our product development, scientific and regulatory teams to help you navigate lifestyle diets and nutritional claims.

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