



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Organic Tapioca Syrup

PRODUCT SPECIFICATIONS

Product Description: Clear, neutral-flavored, slightly sweet syrup made from tapioca (manioc) starch. Derived from enzyme hydrolysis of starch.

Specifications:

Dextrose Equivalent	35.0 – 50.0
Total Solids, %	78.0– 82.0
pH	4.5 - 7.5
Ash, %	0.2 max
SO ₂ , ppm	10 max

Characteristics

Appearance	Clear, light yellow
Flavor	Slightly sweet
Odor	No detectable foreign odors

Typical Carbohydrate Composition (d.b.):

Glucose (%)	14-24
Maltose, (%)	11-21
Complex Carb (%)	≥60

Ingredient: Organic Tapioca Syrup

Microbiological Characteristics:

Bacteria/g	≤5000
Mold/g	≤100
Yeast/g	≤100
Coliforms/g	≤100
Salmonella sp./25g	negative

Packaging:

Pail	~59 lbs.
Drum	~644 lbs.
Tote	~3086 lbs.

Storage: Recommended storage is ambient temperature (<32°C, 90°F). Product may require heating (43°C - 50°C, ~110-120°F) for optimal flow. Recommended to refrigerate after opening at <40°F, ~4°C.

Shelf Life: Up to 24 months. Elevated storage temperatures will accelerate the natural color development of the tapioca syrup. Tapioca syrup stored for longer than 6 months should be evaluated for color development prior to use.

Kosher: Ⓢ

Organic Certifier: QAI



Date Issued: 03/01/19
Supersedes: None
Revision: 0
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