Organic Tapioca Syrup

**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
- SO₂, 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