



# Tapioca Syrups



NON-GMO



GLUTEN  
FREE



VEGAN



CLEAN  
LABEL

# SIMPLY SWEET!

Shafi Gluco Chem's portfolio of Tapioca Syrup is produced from organic and non-GMO Tapioca through a natural enzymatic process. This natural process preserves all the characteristics of Tapioca including the neutral taste, nutritional content, and minerals. This also helps offer a more familiar and label-friendly alternative to other syrups in the market.

Shafi Gluco Chem's wide assortment of Tapioca Syrups cover a range of carbohydrate profiles and Dextrose Equivalent (DE) levels to meet all your application requirements and fulfill your consumer needs. With a world-class production facility; state-of-the-art R&D capabilities; and a reliable supply chain we are ready to help you succeed and get to market faster.

Syrups	Code	Color	Range	Carbohydrates/g	Calories/g
Tapioca Syrup	CTS	Colorless	28DE   42DE   60DE	0.79	3.16 Kcal
Hi-Maltose Syrup	MTS	Colorless	45DE   48DE	0.79	3.16 Kcal
Hi-Fructose Tapioca Syrup	TFS	Colorless	42	0.79	3.16 Kcal
Low Sugar Tapioca Syrup	LSTS	Colorless	40   60	0.79	3.16 Kcal
Premium Syrup Range	TSP	Colorless	60	0.79	3.16 Kcal

*\*All Syrups are available in Organic, Conventional & Infant Safe ranges*

*\*\*Please ask for current specification for getting actual values*

## Application

- Baby foods
- Gum, candy & jellies
- Bakery products
- Beverages
- Snacks, Cereal & Energy bars
- Ice cream, Frozen items
- Pharmaceuticals

## Functionality

- Sweetness & Flavor
- Binding
- Body & Mouthfeel
- Shelf Life Extension
- Chewiness & Crispiness
- Syneresis Control
- Thickening
- Low Tack Coating
- Crystal Control
- Freeze Thaw Stability

## Packaging

- 500 g Retail Bottle
- 25 kg Jerry Can
- 300 kg HDPE Drum
- 1365 kg Corrugated Tote
- 1400 kg Plastic IBC

