

# 10308 - Tapioca Maltodextrin Kosher

Tapioca maltodextrin is a type of food starch derived from tapioca that is used as a food additive to add bulk to and stabilize certain substances. It is a versatile, food-grade dextrose that comes in the form of a very fine powder and is used to replace fats in cheese products, puddings, ice cream, and desserts. Tapioca maltodextrin is widely used by molecular gastronomists an...



## MARKETING

Tapioca maltodextrin is widely preferred because it has no color, smell, flavor, or taste and can therefore be added to any food without causing taste alterations. It is also has excellent stabilizing properties, giving the food a smooth texture

## Nutrition Facts

6 Servings per container	
<b>Serving Size</b>	<b>100.0 GR</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>385</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 35 mg	<b>2%</b>
<b>Total Carbohydrates</b> 96 g	<b>32%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 3 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 1 g	
Vitamin D 0 mcg	0%
Calcium 20 mg	2%
Iron 0 mg	0%
Potassium 24 mg	1%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
CT1030	00837775003222	1/1.5 LB				
Brand	Brand Owner	GPC Description				
Cuisine Tech	Paris Gourmet	Baking/Cooking Supplies (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.5 LBR	1.5 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.5 INH	7.5 INH	11 INH	0.64 FTQ	12x06	468 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C)---UNIT UPC: 837775003222---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Tapioca Maltodextrin

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### PREPARATION & COOKING SUGGESTIONS

Maltodextrin easily mixes with a liquid at room temperature. Just combine the liquid fat with the maltodextrin in a bowl using a fork, spoon, or whisk.

### SERVING SUGGESTIONS

Can be used to replace fats in cheese products, puddings, ice cream, and desserts.

### MORE INFORMATION