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PRODUCT SPECIFICATIONS

Product: Tapioca Dextrin Organic Powder
Product Code: 91462-SDP-VFI
Botanical Name: *Manihot esculenta*
Ingredients: Organic Tapioca Maltodextrin

Certification: Kosher pareve, Certified Organic by EcoCert, Non GMO Project Verified
Country of Origin: Thailand



WE SUPPORT

General Description: Tapioca Dextrin Organic Powder is produced by mixing Organic Tapioca Starch with water, heating and treating with non-GMO enzymes to partially hydrolyze the starch into sugars and longer chain saccharides. The solution is filtered, then concentrated in an evaporator and finally spray dried to create organic dextrin powder. This product is produced in accordance with Current Good Manufacturing Practices and conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act.

Physical Characteristics	
Quality	Standard
Aspect:	Off White Powder
Color:	Off white
Flavor and Scent:	Slightly sweet
Analytical Properties	
Quality	Standard
Moisture (%)	≤ 6%
Bulk Density	0.45-0.65g/cc
Dextrose Equivalent (DE)	9-15
Particle Size	≤10% USS #140 screen
* Allergen: Processed in a facility that also processes peanuts, milk, coconut, and products containing soy.	

Microbiology	
Quality	Standard
Total Aerobic Plate Count:	≤ 5,000 cfu/g
Yeast Count:	≤ 10 cfu/g
Mold Count:	≤ 10 cfu/g
Coliform:	≤ 10 mpn/g
Salmonella:	Negative

Shelf Life: 18 months
Storage Conditions: Store in a cool (<65°F) and dry (RH <65%) place. Protect from strong odors.
Pack Size: 20kg/bag

