



# TAY NINH TAPIOCA JSC





# Organic Tapioca Starch & Conventional Tapioca Starch

**Tapioca starch** comes from the root of the cassava plant, also known as yuca, a tuberous root vegetable native to South America. The cassava root is relatively easy to grow and a dietary staple in several countries in Africa, Asia, and South America. The extracted tapioca flour is a neutral-tasting flour and is naturally gluten-free and vegan, making it a good substitute and gluten-free alternative to many other flours. Besides being used to produce food additives and products like noodles and pearls, tapioca is an excellent starchy flour in your toolkit. It can be a thickener for sauces, pie fillings, and gravies. It's also an essential flour in gluten-free baking and gives your bakes an excellent crust and golden brown hue. Beyond food, tapioca starch can also be used for manufacturing optimization, like high-quality paper coating and warp-sizing for textile yarns.

## Specification

- Starch content: 85% min
- Moisture: 13% max
- pH: 5- 7
- SO2: 50 ppm min
- Viscosity: 600 BU min (6% DS by Brabender)

## Properties

- Fine powder
- Pleasant taste
- Non-GMO and organic available

## Applications

### Food Industry

- Bakery
- Cereals and Snacks
- Soup, sauces
- Meat processing
- Dairy desserts
- Noodle

### Industrial sector

- Paper industry
- Textile



## Packing and Shelf life

- 50 kg PP/PE bag
- 850 kg Jumbo bag

**Shelf life** : minimum 12 months from production date in closed packing





# Rice Flour & Glutinous Rice Flour

**Rice Flour & Glutinous Rice flour** is made from long grain white rice (glutinous or non-glutinous). Rice flour & Glutinous Rice flour is commonly used in countries where rice is the staple food to make other food products.

## Specification

- Moisture: 13% max
- Whiteness: 95.0 Min
- Viscosity: 400-600 Min BU
- Particle size(<180 um)L 99.0 Min
- pH (10% Solution): 5.0 – 7.0
- Ash content: 0.5 Max %
- Protein content: 5.0 Max %

## Properties

- Fine powder
- Pleasant taste
- Non-GMO and organic available

## Applications

### Food Industry

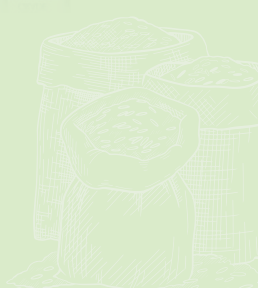
- Rice noodles
- Egg-roll wrappers and edible rice paper
- Rice-flour cakes and dumplings
- Sweet and Desserts
- Batters and Breading
- Gluten free Pasta or Macaroni
- Soup and sauce ,Thickening agent
- Bread & Cake
- Extruded(puffed) from rice flour



## Packing and Shelf life

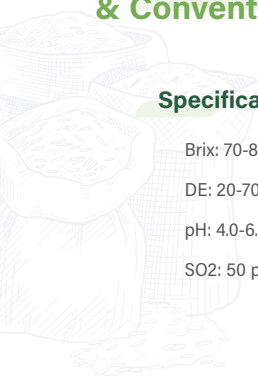
25 kg PP/PE bag and paper bag

**Shelf life** : 12 months from production date in closed packing.





# Organic Tapioca Syrup & Conventional Tapioca Syrup



## Specification

- Brix: 70-87 %
- DE: 20-70 %
- pH: 4.0-6.5
- SO2: 50 ppm max

## Properties

- Syrup
- Sweet taste
- Non-GMO and Organic available

Applications	Products	Function	
Bakery	Breads; cookies	Lower DE for complex carbohydrates and binding	Higher DE for sweetness, humectant, browning; yeast fermentation; shelf extension
Cereal and Snacks	Nutrition bars, energy bites	Low-to-mid DE for chewiness, tack-free coating, shine; binding	Higher DE for sweetness, humectant, browning, soft texture
Beverages	Sparkling soda, cocktail mixes	Lower DE for body, mouthfeel and emulsion stabilization	Higher DE for sweetness and use as a priming sugar; yeast fermentation
Confectionary	Lollipops, gum, mints, marshmallow	Low-to-mid DE for tack-free crystallization control, binding, texture	High DE for sweetness; good for color development
Dressing and Sauces	Salad dressing, marinades	Lower DE for viscosity modification and mouthfeel	Higher DE for sweetness, humectant, browning, soft texture
Frozen Desert	Ice cream, dessert	Lower DE for freeze-thaw stability, ice crystal inhibition, improved mouthfeel especially in low or reduced-fat ice cream	Higher DE for sweetness, freeze point depression
Fruit Preps and Preserves	Jams, Jellies	Lower DE for viscosity and body	Higher DE for sweetness and water activity control
Snack	Coated popcorn	Lower DE for low-tack coating and binding	Higher DE for sweetness and soft texture
Nutra and Pharma	Cough syrups, Gummy vitamins	Creates softness and chewiness in gummy vitamins; low-tack coating in hard lozenges; improves viscosity of liquid suspensions	

## Packing and Shelf life

- 25 kg plastic pail.
- 280 kg HDPE drum.
- 1,300 kg plastic IBC.
- 1,300 kg SpaceKraft cardboard tote.
- 23,400 kg Flexibag.

**Shelf life :** 3 - 6 months from production date in closed packing.





For more than 25 years, **Tay Ninh Tapioca JSC** has been at the forefront of organic ingredients manufacturing in Vietnam. With our primary factory located in the nation's tapioca farming epicenter of Tay Ninh Province, we have established ourselves as a critical supplier of high-quality tapioca starch with customers worldwide.

Furthermore, our Glucose Factory is well-equipped with the latest technology from Thailand, allowing us to produce superior products for both domestic consumption and export.

As a joint venture between Thailand-based DI Company Limited, Thai Wah Public Company Limited, and Vietnam-based Tay Ninh Sugar Corporation, our goal encompasses regional and international manufacturing and trading standards.

We're committed to offering our customers the finest and safest yields with only top-of-the-line hygiene.

Our team is hard at work continuously improving the quality of our products and establishing connections globally to meet the uptrend of demand, keeping our prices competitive for the best interest of our clients.

We believe that our firm stance in the market and long-lasting relationship with our customers hold the key to our success. By combining our technical expertise with our passion for innovation, we believe that we are building a more robust, sustainable future for everyone.

## CONTACT

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## CERTIFICATE

