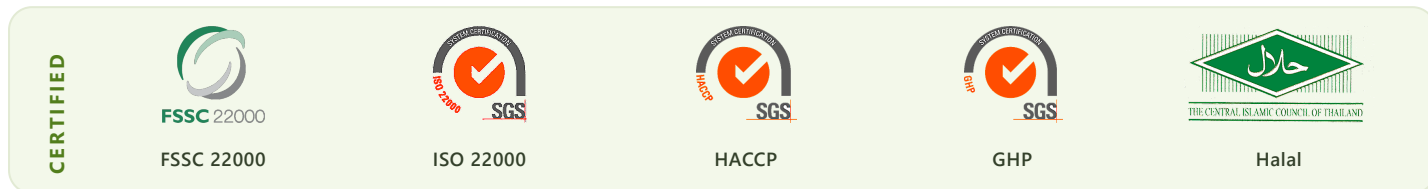




Native Tapioca Starch

Native (unmodified) tapioca (cassava) starch extracted from fresh roots — naturally gluten-free, neutral taste, bright white, with high paste viscosity and clarity. Produced under an FSSC 22000-certified food-safety system.



PRODUCT OVERVIEW

PRODUCT	Native (unmodified) tapioca / cassava starch	APPLICATIONS	Noodles, sauces, snacks, bakery; paper, textile & adhesive (industrial)
GRADES	Food grade ($\text{SO}_2 \leq 10$ & ≤ 30 ppm) · Industrial grade ($\text{SO}_2 \leq 100$ ppm)	SHELF LIFE	24 months in cool, dry, sealed storage (typical)
PACKAGING	30 kg bags; 500 kg & 850 kg jumbo bags (FIBC); custom on request	ORIGIN	Sa Kaeo, Thailand · own factory, 150 MT/day

SPECIFICATIONS

PARAMETER	UNIT	SPECIFICATION	TEST METHOD
Appearance	—	Fine powder	Visual
Colour	—	White	Visual
Odour	—	Neutral	Sensory
Moisture	%	13.0 max	Moisture balance
Starch content	%	85 min	Polarimetric
pH	—	5 – 7	pH meter
Viscosity (6% soln, peak)	BU	700 min	Brabender Viscograph E
Ash	%	0.2 max	Gravimetric
Sulphur dioxide (SO_2)	ppm	≤ 10 / ≤ 30 (food) · ≤ 100 (industrial)	Titration
Whiteness	%	92 min ▲	Kett C-130
Pulp	cc/50 g	0.1 max ▲	Sieve test (45 μm)
Fineness (pass 150 μm)	%	99.5 min ▲	Sieve test (150 μm)

▲ Whiteness, pulp & fineness are tighter than typical industry standard. Guaranteed specification limits; a lot-specific Certificate of Analysis accompanies each shipment, SO_2 grade selected per order.

CERTIFICATIONS & MEMBERSHIPS

Food-safety system independently audited by **SGS**. FSSC 22000 certificate TH24/00000208, valid to 27 Mar 2027.



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Enquiries & samples

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Specifications · COA · samples on request