

PRODUCT SPECIFICATIONS

4. Tapioca Starch

A. Product Description

Vkan Overseas Tapioca Starch is extracted from premium cassava (*Manihot esculenta*) roots using a state-of-the-art wet processing method. Known for its exceptional clarity, high paste transparency, smooth texture, and strong thickening power, Tapioca Starch is a versatile ingredient for global food, textile, and industrial markets. Its gluten-free nature makes it a key ingredient in specialty and health-conscious food formulations.

B. Key Applications

- Food industry — noodles, pearl tapioca, sauces, soups, and bakery
- Confectionery and bubble tea (boba pearls)
- Snack food coating and extruded products
- Pharmaceutical tablet binder and excipient
- Textile sizing and finishing applications
- Paper and paperboard coating and sizing
- Biodegradable packaging films and bags

C. Technical Specifications

Parameter	Specification
Appearance	Fine white powder; <u>odourless</u> and tasteless
Moisture Content	Max 13.0%
Starch Content (<u>db</u>)	Min 99.0%
Ash Content (<u>db</u>)	Max 0.20%
Protein Content (<u>db</u>)	Max 0.10%
Fat Content (<u>db</u>)	Max 0.10%
pH (10% suspension)	5.5 – 7.0
Viscosity (RVA Peak)	Min 600 BU (typically 700–900 BU)
Whiteness (% Reflectance)	Min 92%
SO ₂ Residue	Max 50 ppm
<u>Fibre</u> Content	Max 0.20%
Heavy Metals (as Pb)	Max 10 ppm
Total Plate Count	Max 50,000 CFU/g
<u>Yeast & Mould</u>	Max 500 CFU/g
Salmonella	Absent in 25g



PACKAGING AND SUPPLYING DETAILS

Parameter	Specification
Standard Packing	25 kg / 50 kg PP / HDPE bags (inner poly-liner)
Bulk Packing	500 kg / 1000 kg Jumbo Bags (FIBC) on pallets
Custom Packaging	Available as per buyer specification
Minimum Order Qty	20 FCL (approx. 25 MT per 20' FCL)
Container Loading	20 FCL / 40 FCL
Shelf Life	24 months from date of manufacture
Storage	Cool, dry place — away from direct sunlight and moisture

