

TAPIOCA STARCH

Product page

saporepuro.com/products/amido-di-tapioca-nativo-saporepuro-scopri-il-segreto-di-una-cucina-perfetta



Illustrative image · indicative format

Product code	SPAT
Available formats	SPAT50 · 50 g · Stand-up SPAT100 · 100 g · Stand-up SPAT200 · 200 g · Stand-up SPAT500 · 500 g · Pouch SPAT1K · 1 kg · Pouch
Origin	Non-EU (Thailand)
Country of packaging	Italy

The product

Native tapioca starch extracted from cassava roots. The production process includes: harvesting and washing the roots, grinding, separating the water from the starchy component by vacuum filtration, drying, and packaging. It appears as a white powder.

Ingredients

100% Native tapioca starch

Usage and dosage

For sauces or soups about 1-2% of the total weight of ingredients; for desserts or baked goods the dosage may vary between 5-10% of the total.

Shelf life

24 months from the production date.

Storage

Keep the container tightly closed in a dry, well-ventilated place, away from food, feed, beverages and incompatible materials.

Packaging materials

bag: LDPE90 label: PAP22

Environmental information

PLASTIC. Check your local regulations. The materials used for the product packaging comply with European Union regulations and are suitable for direct contact with food. The original declaration of conformity is available upon request.

Statements

NON-GMO: this product does not contain, is not composed of, and is not obtained from genetically modified organisms, in accordance with EC Regulation 1829/2003 and EC Regulation 1830/2003 and subsequent amendments. Product is not dangerous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with EC Regulation 396/2005 for maximum residue levels (MRL) of pesticides and with EU Regulation 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.

GLUTEN FREE: in accordance with EC Regulation 828/2014 it may be labeled "Gluten free" since the product may contain accidental cross-contamination with gluten up to a maximum of 20 mg/kg.

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Nutritional information

Parameter / component	Amount per 100 g
Energy	1467 kJ
Energy	351 kcal
Fat	<0,5 g
of which saturates	0,0 g
Carbohydrates	87 g
of which sugars	0,0 g
Fibre	0,0 g
Protein	<0,5 g
Salt	0,03 g

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Moisture	<14	%	
Chemical-physical Ash	< 0,5	%	
Chemical-physical pH	4,5-7,0		
Chemical-physical Sulphur dioxide	<10	ppm	
Microbiological Total bacterial count	<50000	cfu/g	
Microbiological Moulds	<3000	cfu/g	
Microbiological Yeasts	<3000	cfu/g	
Microbiological Salmonella spp	Absent/25 g		

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Allergens and derived products

Presence in the product, in the facility, and risk of cross-contamination are distinct pieces of information. “To be checked” does not indicate absence.

Category	In the product	In the facility	Risk of cross-contamination
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soybeans	No	No	No
Milk (including lactose)	No	Yes	Yes
Nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Further information

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