



Press Release

AKFP Introduces Native Waxy Tapioca Starch, A Versatile, Clean-Label, and Gluten-Free Ingredient

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American Key Food Products (AKFP) announces the expansion of its tapioca product line with the introduction of native waxy tapioca starch. Sourced from AKFP's Asian production partner, native waxy tapioca starch is a gluten-free, clean-label, non-GMO ingredient high in amylopectin, that possesses a unique combination of functionalities which make it an effective stabilizer, thickener, and emulsifier.

"Native waxy tapioca starch is a versatile, unmodified, clean-label starch," says Edwin Pacia, AKFP Chief Operating Officer. "It is derived from tapioca, or cassava, roots and therefore is naturally gluten-free. Its unique functionalities make it a useful tool for formulators seeking to create better-for-you food products in line with today's consumer trends."

"Our native waxy tapioca starch contains a high level of amylopectin which serves to retain water during the freeze-thaw cycle of frozen food products. This starch acts as a great stabilizer and all-purpose thickener for those products which undergo large temperature changes during processing," adds Carter Foss, AKFP Technical Sales Director.

Native waxy tapioca starch creates viscous pastes with high soft and elastic texture in frozen foods such as noodles and dim sum, as well as transparent fruit fillings. This starch is an effective emulsifier in low fat dressings. It also creates a glossy appearance while providing a smooth mouthfeel in low fat yogurt. Thanks to its versatility as an ingredient, native waxy tapioca starch is also useful in a diverse range of applications including baked products such as cheese breads and waffles and other applications requiring improved shelf life.

"For North American food manufacturers, native waxy tapioca starch is also a fantastic alternative to waxy potato and waxy maize starches, when these items are difficult to procure due to weather-related and/or supply chain issues," Pacia states.

American Key Food Products is a value-added supplier of food ingredients, such as flours and starches, focused mainly on "Simple Ingredients, Smart Solutions, Better For You."

American Key Food Products, 1 Reuten Drive, Closter, NJ 07624; Toll Free (877) 263-7539, www.akfponline.com

For more information please contact:

Bill Poutray, Poutray Pike Strategic Marketing, Inc.; billpoutray3@gmail.com