



A starch for every use, every spoon, every bite

From creamy shakes to golden fries, fiber-rich breads and cheese that melts just right, our portfolio of Texperien[®] tapioca starches brings superior quality to every meal.

**Velvety smooth
creaminess**

**Crispy, tender and
juicy proteins**

**Soft, pillowy texture
with a fiber boost**

**Melts just right for a
picture-perfect cheesy pull**

**Silky, luxurious
sauce that clings**

**Crunch-worthy,
golden deliciousness**

Achieve a smooth & creamy mouthfeel

For decadent and velvety dairy products and plant-based alternatives, ADM tapioca starches are ideal for creating a delicious experience.

- Provides pH and shear stability
- Offers a smooth, creamy and luxurious mouthfeel
- Neutral flavor allows delicate profiles like sweet and dairy to go unbothered

Create better-for-you foods & better textures

If you want to achieve pillowy, airy and chewy carb-dense products like breads, ADM starches excel at delivering just that without sacrificing taste, texture, or functionality.

- Non-GMO offers clean label appeal
- Suitable for breads, pizza crust, muffins, and more
- Resistant starches are ideal for boosting fiber
- Supports low-carb, keto, and high protein diets

Craft crispy, golden delicious products

For the satisfying light, crisp and crunchy texture found in many consumer favorites, our tapioca starch helps improve texture and maintain stability.

- Improves texture and tenderness and keeps juiciness in proteins
- Maintains stability and keeps food flavorful
- Film-forming properties provide better spice and sauce cling for improved flavor retention
- Excellent freeze-thaw stability
- Crisp texture that lasts (even in delivery & take out)
- Shear and heat stable for pan-frying and freezing



Great taste and texture start with great starch

An abundance of benefits – From starch to finish

Perfect for consumer-pleasing foods, our Texperien® tapioca starches are non-GMO, grain-free and gluten-free and offer all the functionality to deliver superior texture and ultimate taste in your products.



Our tapioca starches offer:

- **A clean, neutral taste** – Ideal for subtly flavored foods that can blend into your existing formulations with no off notes.
- **Clear, translucent color** – Offers delicate texture without affecting flavor or color.
- **Soft, gel-like mouthfeel** – Delivers the ideal texture for a broad range of applications, including sauces, dairy alternatives, plant-based meats, soups, and more.
- **Clean label appeal** – Thanks to being non-GMO, allergen free, and grain free.



Texperien® Max

Functional Performance

Modified starches that provide superior texture and appearance attributes for optimal sensorial experiences



Texperien® True

Clean Label

Native and functional native starches that deliver simple label appeal and technical performance



Texperien® Edge

Advanced Texturizing & Nutritional Solutions

Resistant starches and functional blends to address better-for-you trends and next generation performance



Contact us

From starch to finish
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