





GENIGEL®M78 is an **instant modified waxy tapioca starch** with unique characteristics. Pure amylopection contributes to **GENIGEL®M78** having high viscosity and excellent freeze-thaw stability. It develops a soft and creamy texture with a melt-in-mouth sensation and pleasant neutral taste profile with a delicate gloss.

During cold food preparation, **GENIGEL®M78** easily dissolves without lumping and rapidly generates viscosity. Perfectly suitable for sweet and savory application, including mayonnaise, dressing, instant custard, soup and sauce.

SMS offers you a comprehensive portfolio of waxy tapioca-based product solutions. SMS food specialists are available for support, to enable you to perfect texture, shelf life, taste and appearance. Depending on your process conditions and final application, SMS has innovative solutions to improve the product, process, and price.





Categories	Applications	Enhancement Benefits
Mayonnaise & Dressing	Cold Process Salad Dressing & Mayonnaise	Rheology ModifierRapid Viscosity DevelopmentCreaminess Improvement
Soups & Sauces	Instant Soups & Sauces	Instant ViscosityExcellent Process ToleranceBland Taste and Clean Flavor
Bakery	Shelf-Stable Cake & Brownie	Soft & Elastic textureGood Moisture RetentionFreeze-Thaw Stability
Batter & Breader	Nugget & Bitterbal	Prolong Crispness TextureSignificantly Reduce Oil Uptake of Fried Product
Dairy	Instant Yogurt Instant Cheese Sauce	Instant ViscosityExcellent Body and CreaminessBland Taste and Clean Flavor

About SMS

The global leader of Non-GMO TAPIOCA STARCH AND MODIFIED TAPIOCA STARCHES from THAILAND is internationally certified with BRC, FSSC 22000, FDA, HACCP, ISO, HALAL, KOSHER.













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