

NEWS RELEASE

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FOR IMMEDIATE RELEASE

AKFP Showcases Two Innovative, Clean Label, Gluten-Free Baking Ingredients at IBIE Booth # 1144

October 4, 2013. At the 2013 IBIE Expo, American Key Food Products is introducing two new cassava, or tapioca-based, gluten-free, clean label ingredients which improve the quality of a variety of baked goods.

AKFP's Tapioca Fiber, derived from cassava roots, contains both soluble and insoluble fiber, as well as a significant proportion of tapioca starch. This combination offers high water/oil binding properties, for moister baked goods such as breads and muffins.

This clean-label, gluten-free ingredient is produced through a mechanical, non-chemical process and can also be used in extruded snacks, breakfast cereals, and fruit fillings.

AKFP's Premium Cassava Flour has now been shown to be an effective ingredient which gives excellent expansion and crispiness in extruded snacks, with performance comparable to potato flakes. It also blends well with potato flakes, up to 50/50 proportions.

This unique ingredient is label-friendly, non-GMO, gluten-free and non-allergenic.

American Key Food Products is a major North American distributor of a wide range of clean-label, gluten-free and non-GMO ingredients such as starches, flours and fibers.

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