



## American Key Food Products Premium Cassava Flour Specification

### Analysis

Ash	<1.0%
Moisture	12.0% Max.
Screen	99% through 425 micron screen (US #40, Tyler #35)

### Physical Characteristics

Appearance - White to creamy white powder which is relatively free from specks.

Aroma - Typical cassava aroma, free from sour, musty or other objectionable odors.

Flavor - Bland, typical cassava flavor with no rancid or off flavors.

Ingredient Statement: premium cassava flour

### MICROBIOLOGICAL: (Typical)

Standard Plate Count	50,000/gm max.
E. Coli	<3/gm max.
Staphylococcus	C.P. Negative
Yeast	1500/gm max.
Mold	1500/gm max.
Salmonella	Negative

Method of shipment: 25 kg bag.

Storage: Keep bag sealed in dry area away from moisture.

Shelf Life: 24 months from date of manufacture, if unopened.