

# Cassava Dough Blend for Novel Textured Baked Goods



Today's shoppers crave flavor and texture adventure. They want to explore global cuisines in the comforts of their own home and rely on prepared foods manufacturers to use authentic recipes to recreate ethnic foods. In the baked goods area, Mediterranean flatbreads, Asian bao buns and Brazilian cheese bread balls are all gaining the attention of consumers who want to travel the world at breakfast, lunch and dinner, and all the many snacking opportunities in between.

AKFP markets a Cassava Dough Blend for industrial bakers to use as a Brazilian cheese bread dough base. It is a versatile, clean-label, gluten-free, grain-free, non-GMO and paleo-friendly starch blend for baking applications.

"Known in Brazil as Pão de Queijo,

Brazilian cheese bread is a savory delicacy. It is made from a blend of native tapioca—also known as cassava—starches, which naturally contain no gluten," says Mel Festejo, COO at AKFP. "The shape of Brazilian cheese bread resembles donut holes. Their delightful, lightly crispy crust covers a soft and light inner crumb. It has been a favorite snack in Brazil, made in home kitchens and local bakeries for generations."

Cassava S/A, a noted leader in cassava processing in Brazil, developed the Cassava Dough Blend and partnered with AKFP as its exclusive distribution partner. The mix offers simplicity of preparation and use. When combined with cheese, milk and egg, the mix delivers baked delicacies with distinctive and appealing textures and flavors. The mix provides

bakers the flexibility to innovate by using different cheeses and inclusions, such as bacon bits or vegetable pieces, and is proving to be an excellent base for baked foods, such as flatbread, mini-pizzas, slider buns and garlic bread sticks.