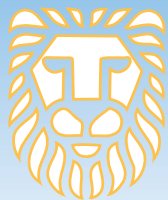


**A New Versatile
Free-From Ingredient**



King Lion

Premium Cassava Dough Blend

**Naturally Gluten-Free, Grain-Free/Paleo
Non-GMO, Clean Label**



**Simple Ingredients.
Smart Plant-Based Solutions.**



AMERICAN KEY FOOD PRODUCTS

Premium Cassava Dough Blend – A new versatile, clean-label, gluten-free, non-GMO, grain-free/paleo-friendly starch blend for baking applications. The mix is a unique blend of native cassava starches which meets the grade for specialty baking requirements. Baking with the Premium Cassava Dough Blend enables the creation of novel multi-textured baked snacks. When combined with cheese, milk, and egg, the mix can deliver baked delicacies with a distinctive and appealing texture and flavor profile.

Cassava S/A, a noted leader in cassava processing in Brazil, developed the Premium Cassava Dough Blend as a key ingredient for the wildly popular Brazilian cheese bread (Pão de Queijo) and partnered with American Key Food Products (AKFP) as its exclusive distribution partner. Beyond this original application, the mix is also proving to be an excellent baking ingredient for Brazilian cheese bread-inspired baked foods such as flatbread, mini-pizzas, slider buns and garlic breadsticks.

For companies wanting to bring to market innovative, free-from baked products which today's consumers are constantly seeking, Premium Cassava Dough Blend should be high on their wish list of ingredients. Moreover, this product is manufactured in accordance with best practices and current food quality and safety standards in a BRC-certified facility.

A New Versatile Free-From Ingredient

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King Lion Premium Cassava Dough Blend

PRODUCT SPECIFICATIONS

- **PRODUCT CODE:** CCB 4466
- **DESCRIPTION:** Food-grade native tapioca starches, specially formulated for perfect Brazilian cheese breads without the use of sour tapioca starch and modified starches.
- **PHYSICAL & CHEMICAL CHARACTERISTICS:**
 - Moisture: Maximum 15%
 - pH (Solution 20%): 4,5 to 6,5
- **ORGANOLEPTIC CHARACTERISTICS:**
 - Aspect: Powder
 - Color: White
- **MICROBIOLOGIC CHARACTERISTICS:**
 - Standard Plate Count: Maximum 50.000 UFC/g
 - Thermotolerant Coliforms at 45°C: Maximum 10 UFC/g
 - Count Total Coliforms: Maximum 10 UFC/g
 - Yeast and Moulds: Maximum 1.000 UFC/g
 - Count Staphylococcus Aureus: Maximum 1.000 UFC/g
 - Salmonella: Absence in 25g
 - Bacillus Cereus: Maximum 3.000 UFC/g
- **RAW MATERIAL/MANUFACTURING:** The Premium Cassava Dough Blend is made exclusively from cassava roots that are gluten-free and non-GMO. It is produced in facilities that process only cassava-based products.
- **PACKAGING:** 25 kgs multi-wall kraft paper bags
- **SHELF LIFE:** 24 months from the date of manufacture, in original packaging when observed storage conditions. Store in closed original packaging, on pallets, in a dry, safe, well ventilated environment.

Since 1999, American Key Food Products has been a resource for smart plant-based solutions. Today, the company offers a range of gluten-free, grain-free, clean label, allergen-free, and non-GMO flours and starches.