

A Simple, All-Natural Ingredient That Is

Gluten-Free • Clean Label • Non-GMO



King Lion

Basic Cassava Flour



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



AMERICAN KEY FOOD PRODUCTS

King Lion Basic Cassava Flour is made exclusively from cassava roots that are gluten-free and non-GMO. It is processed without the addition of any chemicals or additives and it is therefore a clean-label, natural ingredient.

King Lion Basic Cassava Flour retains most of the desirable characteristics of tapioca starch:

- Gluten-Free
- Grain-Free
- Non-GMO
- Clean-Label
- Allergen-Free
- Low Gelatinization Temperature
- Paste Clarity
- Good Viscosity
- Relatively freeze-thaw stable

King Lion Basic Cassava Flour is an ideal ingredient for simple recipes providing excellent taste and texture in gluten-free products like brownies, blondies, crunchy cookies, soft cookies and other applications. This cassava flour is a useful ingredient to add to the baker's gluten-free toolkit. Try it to see how great gluten-free can be!

PRODUCT SPECIFICATIONS

Sensory Characteristics		Physical – Chemical Characteristics	
Appearance	White to creamy white	Moisture	Max. 14.0%
Aroma	Typical	Ash	≤ 1.0%
Flavor	Bland	Lead	≤ 0.1ppm
		Sieve (#50)	Min 99% pass through

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Naturally Gluten-Free
Grain-Free
Non-GMO

Microbiological Characteristics

Count of Escherichia Coli	< 10 CFU/g
Bacillus Cereus	< 1.000 CFU/g
Detection of Salmonella spp	Absence in 25g
Frequency analysis: each batch	

Packaging: Multi-wall kraft paper bags, plastics bags or big bags.

Shelf Life: 24 months from the date of manufacture, in original packaging when observed storage conditions. Store in closed original packaging, ambient temperature, between 15 °C and 30 °C, on pallets, in a dry, safe, well ventilated environment.

Certifications:

Kosher
Non GMO
Vegan
BRC
Gluten Free

Regulatory Information:

RDC Resolution No. 27, 08/06/10 - ANVISA (Exempt)
RDC Resolution No. 14, 03/28/2014 - ANVISA
RDC Resolution No. 42, 08/29/2013 - ANVISA
Normative Instruction No. 58, of October 02, 2020 - MAPA
Normative Instruction No. 09, of May 21, 2019 - MAPA
Normative Instruction No. 03, of January 22, 2020 - MAPA

Allergens: This flour is free of these allergens, per RDC nº June 2, 2015 – ANVISA

Wheat, rye, barley, oats and their hybridized strains	Cashew nut
Crustaceans	Bertholletia excelsa
Eggs	Macadamias
Fish	Walnuts
Peanut	Pecan Nuts
Soy	Pistachio
Milk of all species of mammalian animals	Pine Nuts
Almond	Chestnuts
Hazelnuts	Natural Latex

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.