The superior qualities of the pioneering PREMIUM CASSAVA FLOUR are now available to you in an ORGANIC ingredient!

Gluten-Free. Grain-Free. Clean-Label. Non-GMO.

# Organic Premium Cassava Flour

Enhance your baking & snack products with an organic cassava flour that does not compromise with quality!



Simple Ingredients. Smart Solutions. Better For You.



## **Organic Premium Cassava Flour**

### SPECIFICATION

Organic Premium Cassava Flour is an ideal ingredient for all baking and extruded food products. It is produced from certified organic cassava roots using the same process that gave the gluten-free and paleo market our exclusive Premium Cassava Flour. This flour has become a benchmark ingredient for distinctive baking and snack products known for excellent texture and over-all quality.

#### Physical Characteristics

**Appearance:** White to creamy white powder **Aroma:** Typical cassava aroma, free from sour, musty or other objectionable odors **Flavor:** Bland, with no rancid or off flavor

<ul> <li>Analysis</li> </ul>	
Ash	1.0% Maximum
Moisture	12.0% maximum
Particle Size	100% through 425 micron screen (US #40, Tyler #35)

#### Microbiological Requirements

Standard plate count	50,000 CFU/g maximum
E. Coli	<10 CFU/g
Staphylococcus	<10 CFU/g
Yeast and Mold	Max 3000 CFU/g
Salmonella	Absence in 25g

#### Raw Material/Manufacturing

Organic Premium Cassava Flour is made exclusively from cassava roots that are gluten-free and non-GMO. It is produced in facilities that process only cassava-based products. It is processed without the addition of any chemicals or additives; Organic Premium Cassava Flour is a clean-label, natural ingredient.

#### Packaging

Organic Premium Cassava Flour is packed in 55.115 lb (25 kg) multi-layer kraft paper bags and shipped in shrink-wrapped pallets @ 40 bags/pallet.

#### 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.

AKFP sells various essential special-performance flours and starches wholesale to the U.S. food industry: King Lion Premium Cassava Flour, King Lion Premium Cassava Dough Blend, Kumamoto Superfine Rice Flours, Native Potato, Tapioca and Pea Starches for baking, snack and petfood companies, as well as co-packers. These include traditional ingredients as well as non-GMO, gluten-free, grain-free, organic, and clean-label ingredients for better-for-you foods.

American Key Food Products, 1 Reuten Drive, Closter, NJ 07624 | Toll-free: (877) 263-7539 • www.akfponline.com