

AKFP's Organic Native Tapioca Starch

is a versatile, proven ingredient, useful in a variety of food applications.

This native starch, which is derived from the root of the cassava plant, is an essential addition to every food formulator's Better-For-You toolbox.

Gluten-Free • Grain-Free • Plant-based • Clean-Label
• GMO-Free • Vegan and Paleo Diet Compatible

Organic Native Tapioca Starch



Versatile, high-quality native starch

**Simple Ingredients. Smart Solutions.
Better For You.**



Organic Native Tapioca Starch

SPECIFICATION

Made from certified organic and naturally gluten-free cassava roots, AKFP'S Organic Native Tapioca Starch is effective as a thickener, filler, binder and stabilizer in a variety of food products. Typical applications include baked goods, extruded snacks, frozen foods, dry mixes, soups, sauces, gravies and many others.

- **Physical Characteristics**

Appearance: White powder, free from lumps

Color: Pale yellow to white

Odor/Flavor: Pleasant odor of raw cassava/characteristic starchy taste.
Fresh, pure natural taste, not rancid, moldy.

- **Analysis**

Ash 0.20% Maximum

Moisture 13.0% Maximum

Particle Size 95% Minimum (Sieve shaker mesh 100)

- **Microbiological Requirements**

Standard plate count $\leq 10^5$ CFU/g

E. Coli $\leq 10^2$ CFU/g

Yeast and Mold $\leq 10^3$ CFU/g

- **Raw Material/Manufacturing**

Organic Native Tapioca Starch is made exclusively from certified organic cassava roots that are gluten-free and non-GMO. It is produced in facilities that process only tapioca-based products. It is processed without the addition of any chemicals or additives; organic native tapioca starch is a natural ingredient.

- **Packaging**

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

- **Shelf Life**

12 months from the date of manufacture, in original packaging when observed storage conditions. Store in a dry, clean and well-ventilated area at room temperature.

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.