

**Gluten-free,
All-Natural Clean-Label Ingredients**

**King Lion
Premium
Cassava Flour**

Patent Pending



Enjoy gluten-free like never before.

Make bread, rolls, waffles, pancakes, cookies, cakes, pizza dough — anything you can make with wheat flour.

King Lion Premium Cassava Flour

SPECIFICATION

- **Analysis**

Ash	<1.0%
Moisture	12.0% Max.
Screen	99% through 425 micron screen (US #40, Tyler #35)

- **Physical Characteristics**

Appearance: White to creamy white powder which is relatively free from specks.

Aroma: Typical cassava aroma, free from sour, musty or other objectionable odors.

Flavor: Bland, typical cassava flavor with no rancid or off flavors.

- **Microbiological** (Typical)

Standard Plate Count	50,000/gm max.
E. Coli	<3/gm max.
Staphylococcus	C.P. Negative
Yeast	1500/gm max.
Mold	1500/gm max.
Salmonella	Negative

- **Method of Shipment:** 55.115 lb bag (25kg).
- **Storage:** Keep bag sealed in dry area away from moisture.
- **Shelf Life:** 24 months from date of manufacture, if unopened.

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 Mix, 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, and clean-label ingredients for better-for-you foods.