

THE NEXT EXTRUSION INGREDIENT FOR YOU

**Gluten-free, Allergen-free,  
Non-GMO All Natural Flour**

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**King Lion**  
**Premium**  
**Cassava Flour**

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*Create new snacks and other extruded  
food products that will offer your consumers healthier alternatives.*

Premium Cassava Flour is an ideal extrusion ingredient: low gelatinization temperature, bland taste, crispiness and good mouthfeel, high water binding capacity, excellent expansion under optimum extrusion conditions. Premium Cassava Flour can also act as an extrusion aid.

It can be combined with protein-rich flours that are difficult to extrude.



AMERICAN KEY FOOD PRODUCTS

# King Lion Premium Cassava Flour

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## SPECIFICATION

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- **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 flavors

- **Analysis**

|                 |   |
|-----------------|---|
| Ash             | <1.0%   |
| Moisture        | 12.0% maximum                                     |
| SO <sub>2</sub> | Not added   |
| Particle size   | 99% through 425 micron screen (US #40, Tyler #35) |

- **Microbiological Requirements**

|                      |                      |
|----------------------|----------------------|
| Standard plate count | 50,000 CFU/g maximum |
|----------------------|----------------------|

|         |          |
|---------|----------|
| E. Coli | <3 NMP/g |
|---------|----------|

|                |               |
|----------------|---------------|
| Staphylococcus | C.P. Negative |
|----------------|---------------|

|       |                     |
|-------|---------------------|
| Yeast | 1,500 CFU/g maximum |
|-------|---------------------|

|      |                     |
|------|---------------------|
| Mold | 1,500 CFU/g maximum |
|------|---------------------|

|            |          |
|------------|----------|
| Salmonella | Negative |
|------------|----------|

- **Raw Material/Manufacturing**

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; premium cassava flour is a clean-label, natural ingredient.

- **Packaging**

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.

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.