

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

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**King Lion  
Premium  
Cassava Flour**

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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.