

THE NEXT EXTRUSION INGREDIENT FOR YOU

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



King Lion

**Specialty
Cassava Flour**



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

Specialty 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. Specialty Cassava Flour can also act as an extrusion aid.

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

King Lion Specialty Cassava Flour

SPECIFICATION



King Lion Specialty Cassava Flour

• 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

SO2 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

Specialty 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; Specialty Cassava Flour is a clean-label, natural ingredient.

• Packaging

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

Since 1999, American Key Food Products has been a resource for smart plant-based solutions. Today, the company offers a range of gluten-free, grain-free, clean-label, allergen-free, and non-GMO flours and starches.