

Gluten-free
All-Natural Clean-Label Ingredient



King Lion

Specialty
Cassava Flour



Simple Ingredients.
Smart Plant-Based Solutions.



Enjoy gluten-free like never before.

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

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PRODUCT SPECIFICATIONS

•ANALYSIS:

Ash	<1.0%
Moisture	12.0% Max.
Screen	99% through 425 micron screen

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.

•MICROBIOLOGIC CHARACTERISTICS:

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.

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.