

# PRODUCT SPECIFICATION SHEET



## CASSAVA STARCH FLOUR®

### SPECIFICATIONS

appearance	white powder
starch (fully released cassava starch granules)	min 98%
moisture	max 13%
crude fiber content	max 1%
ash	max 0.3%
pH	4-7
total cyanide content	max 2 ppm
particles of size < 0.2 mm	min 95%
total viable count	max 10,000 cfu/g

### PROPERTIES

- Bland taste
- Odorless
- High water binding capacity
- Non-GMO
- Gluten free

### APPLICATIONS

#### FOOD AND BEVERAGE INDUSTRY

- Bakery products
- Pastas
- Snacks
- Soup, sauces, gravies, puddings and pie fillings
- Pudding powders and dairy desserts
- Processed meats
- Culinary cubes
- Powered drink products
- Beer and beverages

#### PAPER INDUSTRY

### PACKAGING AND SHELF LIFE

- 25-kilogram bags
- 50 lbs
- Minimum of 12 months after date of production, best before date marked on bags



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