

PRODUCT SPECIFICATION SHEET



NATURAL CASSAVA FIBRES®

SPECIFICATIONS

appearance	beige colored powder, or not milled (natural form)
contains	mainly cellulose and hemicellulose; 100% cassava roots

APPLICATIONS

FOOD AND BEVERAGE INDUSTRY

- Bakery
- Processed meat
- Dairy
- Creamy formulations
- Beverages
- Ice creams
- Soups
- Baby-food
- Powder drinks premixes (as carrier agent)

PROPERTIES

- High water binding capacity (8 > times their weight)
- Improves mouth feel and texture
- Gluten free
- Non GMO
- 100% fibres, no starch

PACKAGING & SHELF LIFE

- Woven polypropylene bags
- As per customer requirements
- Minimum of 12 months after date of production, best before date marked on bags



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