



CASSAVA SPECIFICATION

Product Description

Cassava (Manihot esculenta), dehydrated to less than 12,0% humidity and refined. Gluten Free product.

Chemical, physical characteristics according to RTCA and Codex STAN:

Parameter	Specification
Humidity	≤ 12,0 %
Dry Matter	≥ 87,0 %
Ashes	≤ 2,0 %
Fibers	≤ 4,0 %
Starch	≥ 70,0 %
Gluten	< 10,0 ppm
Cyanide	< 10,0 ppm
Gravimetry: #50 Mesh	95% through mesh of 300 µm
Gravimetry: #50 Mesh	95% through mesh of 800 µm

Sensory Characteristics:

Parameter	Specification
Appearance/Texture	Fine particle flour
Color:	White/Off-white or ivory white
Odor:	Characteristic of cassava flour, without sour, rancid moldy, or unpleasant odors
Taste:	≤ 4,0 %

Microbiological Characteristics:

Parameter	Specification
Standard Plate Count	≤ 100 000 UFC/g
Molds/Yeasts	≤ 1000 UFC/g
Staphylococcus aureus	≤ 100 UFC/g
E. coli	Absent
Salmonella/25 g	Absent

Nutritional information:

Parameter	Specification
Portion size:	30 g
Calories:	400 kJ (100 kcal)
Carbohydrates:	26 g
Fibers:	1 g
Protein:	0 g
Fat:	0 g
Calcium:	15,06 mg

Storage and distribution

Storage and distribution	Store in clean, dry, ventilated place free of pests or strange odors. At temperatures below 30°C
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Useful life

Useful life	12 months under recommended storage conditions
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Packaging and labeling

Packaging and labeling	Polypropylene bags with 25 kg of flour. Label indicates: Company name and address, product name, net weight, production and expiration date, and lot number.
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Recommended form of Use

Instructions for use	Must undergo heat treatment before consuming.
Recommended uses	As an ingredient in the preparation of cakes, desserts, cookies, bread, tamales, pizza dough, pastries, puddings, traditional dishes of each country, among others.