



PRODUCT SPECIFICATION

CASSAVA FLOUR

Product: Native cassava starch

Physical description: white powder produced from cassava root

Composition: 100% cassava

Country of origin: TOGO

Packaging: 50 kg, 25 kg pp bags and 1 kg bag

Shelf life: two (2) years.

Recommended storage conditions: Store in a cool, dry place, free from products toxic chemicals, odors, vermin and insect infestation.

Physico-chemical parameters:

Parameter	Limits	Test Method
1- Particle size analysis	99% through a 150 μ min sieve	Endecott sieve
2- Starch content	85% min	Polarimeter
3- Viscosity	650 BU min	Brabender
4- Humidity	13.0% maximum	NF ISO 11294
5- Ash	0.20% maximum	NF ISO 7514
6- pH	5 – 7	AOAC vol II.32.1.03

Microbiological parameters:

Parameter	Limits	Test Method
1- Total Mesophilic Aerobic Flora	< 2.10 ⁴ CFU/g	NF ISO 4833-1
2- Yeasts and molds	< 1000 CFU/g	NF ISO 21527-2
3- Total coliforms	<10 CFU/g	ISO 4832
4- E-Coli	< 10 CFU/g	NF ISO 16649-2
5- Salmonella	Not detected in 25g	NF ISO 6579-1



NUTRITIONAL INFORMATION:

For 100g

Energy value 381 Kcal

Protein 0.2g

Fat <0.1g

Carbohydrates 87g

Dietary fiber <0.5g

Gluten Not detected

Salt 1 mg

Other status:

Genetically modified

Non-GMO

Irradiation

Untreated

Ethylene oxide

Untreated