

PRODUCT INFORMATION

See also www.organic.nl

| | |
|---------------------------------------|---|
| Product | Organic cassava flour extra fine |
| Code | 50195 |
| Country of agricultural origin | Brazil |
| Country of last processing | Brazil |
| Last update | 29-03-2021 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|---|
| Production | |
| Ingredients | 100% cassava |
| Additives | None |
| Process | Cassava flour is a fine-grained dehydrated powder rich in fiber and starch obtained from the crushing of cassava roots, which are pressed, dried and classified. |

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|-----------------------------|-------------------------------|
| Sensorial properties | |
| Smell | Cassava characteristic |
| Colour | White |
| Taste | Cassava characteristic |
| Appearance | Fine powder |

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|--------------------------|------------------------|
| Packing | |
| Net content | 25 kg |
| Kind of packing | Kraft paper bag |
| Pieces per pallet | 30 |

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|---------------------------------------|---|
| Shelf life | |
| Recommended storage conditions | The product must be stored in a dry and airy place, protected from heat, sunlight, and moisture. |
| Maximum shelf life | 24 months after production |

| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|---------------------|-----------------|
| Energy | 1481 KJ 354 Kcal | |
| Protein (g) | 1.8 | |
| Fat (g) | 0 | Saturated: 0 |
| Carbohydrates (g) | 86 | Sugars: 1.3 |
| Dietary fibre (g) | 6 | |
| Salt (g) | 0.003 | |

| Analytical properties | |
|-----------------------------|-----------|
| Moisture (%) | < 10 |
| Acidity (mL of NaOH 1N) (%) | < 3 |
| Ash | 1.3 – 2.0 |
| Starch (%) | > 70 |
| Cyanide (mg/kg) | < 10 |
| Particle size (mesh) | 50 |

| Microbiological Properties | |
|----------------------------|-----------|
| Total plate count (cfu/g) | < 100.000 |
| Moulds & yeasts (cfu/g) | < 1.000 |
| Bacillus cereus (cfu/g) | < 10.000 |
| Coliforms (cfu/g) | < 100 |
| St. aureus (cfu/g) | < 100 |
| E. coli (cfu/g) | < 10 |
| Salmonella (cfu/375g) | Absent |

| Allergy list | | (+ = present, - = absent and * = possible cross contamination) | |
|-----------------------------|---|--|---|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) | - |
| Lactose or milk sugar | - | Peanutoil | - |
| (Chicken) egg | - | Sesame | - |
| Soya protein (-derivatives) | - | Sesame-oil | - |
| Soya oil | - | Glutamate added E620-E625 | - |
| Gluten | - | Sulfite E220-E228 | - |
| Wheat | - | Benzoic acid/Parabens E210-E213 | - |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Beef (-derivatives) | - | Tartrazine E102 | - |
| Pork (-derivatives) | - | Cinnamon | - |
| Chicken (-derivatives) | - | Vanillin | - |
| Fish | - | Coriander | - |
| Shell-fish | - | Celery | - |
| Corn /Maize (-derivatives) | - | Umbelliferae | - |
| Cocoa | - | Carrot | - |
| Yeast | - | Lupine | - |
| Pulses | - | Mustard | - |
| Nuts (-derivates) | - | Mollusc (- derivates) | - |
| Nut-oil | - | | |

| Acceptable for: | |
|-------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | Yes |
| Halal-certified | No |
| NOP-certified | Yes |
| Fairtrade IBD | Yes |