

PRODUCT SPECIFICATIONS

JEB FOODS LLC

Cassava Flour - Product Specification

Product Description

Name: Cassava Flour

Origin: West Africa

Description: Cassava flour consists of natural cassava roots that are washed, trimmed, dried, and milled into flour. It is gluten-free, grain-free, and a natural source of carbohydrates. The flour is widely used in baking and as a substitute for wheat flour in various recipes.

Physical and Chemical Properties

- Appearance: White to creamy white fine powder
- Odor: Typical cassava aroma
- **Purity**: 99.85%
- Moisture Content: 9.97%
- Total Ash: 1.9%
- Sulphated Ash: 0.12%
- pH (10% Solution): 6.0
- Total Acidity (as Lactic Acid): 0.17%
- Total Fat/Oil: 0.47%
- **Protein**: 1.6%
- Total Carbohydrates: 85.9%
- Energy Value: 332.9 Kcal/100g
- Sodium: 23.6 mg/100g
- Crude Fiber: 0.58%
- Starch Content: 85.4%

Microbial Properties

- Total Plate Count: <100,000 cfu/g
- Bacillus cereus: <1,000 cfu/g

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- Total Coliforms: <100 cfu/g
- E. Coli: Absent
- Salmonella: Absent in 25g
- Yeast: <2,000 cfu/g
- Mould: <2,000 cfu/g

Heavy Metals and Contaminants

- Lead (Pb): 0.0033 mg/kg
- Arsenic (As): 0.0027 mg/kg
- Cadmium (Cd): 0.0001 mg/kg
- Hydrocyanic Acid (HCN): 4.2 mg/kg
- Mercury (Hg): 0.0001 mg/kg
- Iron (Fe): 32.2 mg/kg

Particle Size/Sieve Analysis

• Passed Through 150 Microns (100 Mesh): 98.6%

Packaging

- Bag Type: Sack bags
- Bag Size: 23 kg (50 lbs)
- Container Loading: 1 x 20' Container can load 870 bags, totaling 20,010 kg

Storage

- **Conditions**: Store in a cool, dry place, preferably at temperatures below 25°C. Avoid exposure to direct sunlight and store in an inert atmosphere to maintain quality.
- Shelf Life: 2 years from the date of production, when stored under proper conditions.

Certifications

- Paleo Certified
- FSSC 22000 Certified Facility

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