

# CASSAVA FLOUR

BADGER INGREDIENTS INC & INGREDIENT LOGISTICS LLC



## **PRODUCT DESCRIPTION:**

A white to creamy white powder with a neutral odor and taste.

TYPICAL ANALYSES	ACCEPTANCE CRITERIA
STARCH	≥ 70%
MOISTURE	≤ 14%
ASH	≤ 3.0%
SULPHUR DIOXIDE	≤ 10 PPM
TOTAL FIBER	MAX 5.0%
PH	5.0 - 7.0
VISCOSITY B.U.	MIN 650 B.U.
WHITENESS	MIN 70.0%

MICROBIOLOGICAL ANALYSES	ACCEPTANCE CRITERIA
TOTAL AEROBIC PLATE COUNT	< 50,000
YEAST & MOLD (cfu/g)	< 3,000
E. COLI (< 3 MPN/g)	ABSENT
SALMONELLA (cfu/25 g)	ABSENT