



**ORGANIC ROUTE**

Organic Route LLC  
P.O Box 90992  
Portland, OR 97290  
info@organicroute.org

# Premium Cassava Flour

**\*FOB Prices Kampala, Uganda: Conventional \$0.67/kg (USD)**

Organic Route's Cassava flour is made from processing organically grown cassava root. Our flour is nut-free, grain-free, additive-free and gluten-free making it one of the most practical baking ingredients for everyone. Our flours act as a 1:1 replacement to wheat flour, ensuring the same quality as traditional baking while adhering to gluten-free standards.



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### Product Specification

#### ❖ Physical Characteristics

- Appearance: White to creamy white powder
- Aroma: Typical cassava aroma, free from sour, musty or other objectionable odors
- Flavor: Bland, with no rancid or off flavors

#### ❖ Analysis

- Ash: < 1.0%
- Moisture: 12.0% maximum
- SO<sub>2</sub>: Not added
- Cyanide: < 5 mg/kg
- Particle size: 99% through 425 micron screen (US#40, Tyler #35)

#### ❖ Microbiological Requirements

- |                        |                       |
|------------------------|-----------------------|
| ▪ Standard plate count | 50,000 UFC/gm maximum |
| ▪ E. Coli              | <3 NMP/g              |
| ▪ Staphylococcus       | C.P. Negative         |
| ▪ Yeast                | 1,500 UFC/g maximum   |
| ▪ Mold                 | 1,500 UFC/g maximum   |
| ▪ Salmonella           | Negative              |

#### ❖ Raw Material/Manufacturing

Premium Cassava Flour is made exclusively from cassava roots that are gluten-free and non-GMO. It is produced in facilities that process only cassava-based products. It is processed **without** the addition of any chemicals or additives; premium cassava flour is a clean-label, natural ingredient.

#### ❖ Packaging

Premium Cassava Flour is packed in 55.115 lb (25 kg) multi-layer polythene-lined bags and shipped in shrink-wrapped pallets @ 40 bags/pallet.

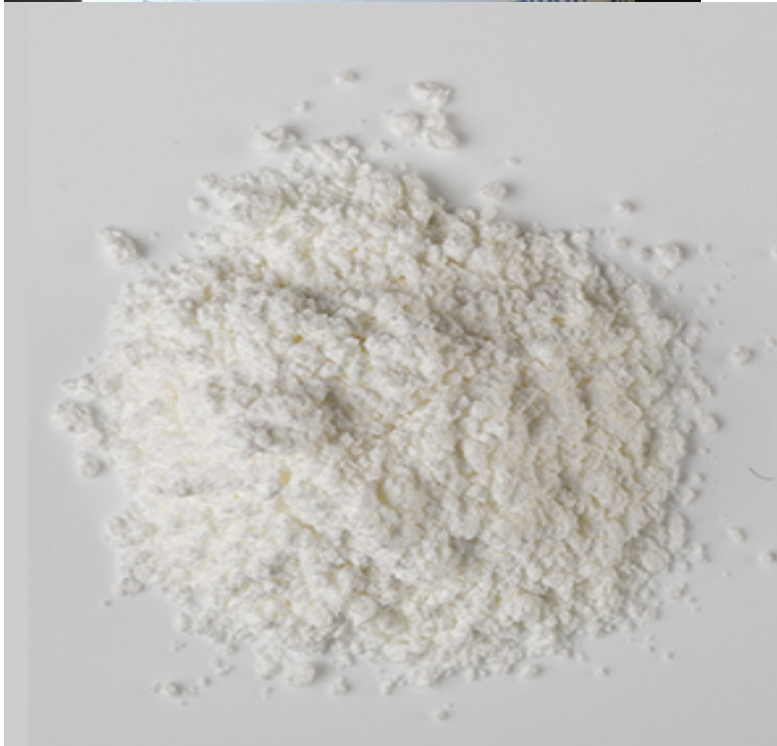
#### ❖ Shelf Life

24 months. Store in a cool, dry environment, free from off-flavors.



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