



CIRANDA

ORGANIC CASSAVA FLOUR



GLUTEN-FREE GOLD STANDARD

Developers of gluten- and grain-free products are discovering the potential of cassava. When used alone or combined with other flours, the mild flavor of organic cassava flour creates a perfect backdrop for gluten-free tortillas, cookies, cereals, breadings and more. Choose from all purpose, extra fine, fine or toasted cassava flour depending on your application.

Although cassava flour has only become commercially available to North America within the last few years, cassava (also known as tapioca, manioc and yuca) has

been widely used across Africa and South America for centuries in traditional dishes like gari and farofa.

SUSTAINING FARMERS FOR THE FUTURE

TapiOK® organic cassava flour is produced in Brazil using roots from small farmers. These farmers benefit from free agronomy training at least once per month; assistance with organic certification; group acquisition of organic seeds and approved fertilizers to secure bulk pricing and better payment terms; and minimum pricing policies which protect them from market fluctuations. Fair trade certification is available upon request through IBD for additional farmer benefits.

PRODUCTS

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|------------------------------|-------------|
| ● Organic Cassava Flour AP60 | All Purpose |
| ● Organic Cassava Flour EF50 | Extra Fine |
| ● Organic Cassava Flour F20 | Fine |
| ● Organic Cassava Flour T20 | Toasted |



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PACKAGING

BAG 55.1 lb (25 kg) kraft paper bag, 40 per pallet



KEY BENEFITS

- Certified organic, non-GMO and kosher
- Gluten-free, grain-free, nut-free flour
- Bland, neutral flavored flour
- High water binding capacity
- Produced in a facility that does not process the top 8 major U.S. food allergens

PHYSICAL PROPERTIES

ASPECT	Powder (particle size varies by product)
AROMA	Cassava characteristic
COLOR	White to light brown
FLAVOR	Mild, cassava characteristic



FLOUR	PROPERTIES
AP60 <i>All-Purpose</i>	Some water binding; soft fiber; finest flour
	Best for softer and lighter doughs, tortillas, soft cookies; performs well in most bakery and snack applications
EF50 <i>Extra Fine</i>	Very high water binding capacity; soft fiber; creates cornbread type structure in bakery
	Suitable for extrusions, crispy cookies, chips, crackers, breadings, prepared or frozen meals
F20 <i>Fine</i>	Highest water binding capacity; chewy fiber; creates dense structure
	Best for thickening soups and sauces; suitable for crisp baked goods, extruded cereals and snacks, breadings, prepared or frozen meals
T20 <i>Toasted</i>	High water binding capacity; coarse flour; adds crisp and crunch
	Well-suited for coatings/breadings and whole grain snacks for added texture

APPLICATION	EXAMPLES
BAKERY	Cookies; biscuits; tortillas; waffles; extruded cereals
BREADINGS	Breaded meat, veggies or meat alternatives
FROZEN DESSERTS	Cookie chunk inclusions
INFANT & TODDLER NUTRITION	Toddler meals; biscuits; puffs
PASTA & NOODLES	Fresh or dried pasta
PET & ANIMAL NUTRITION	Dry animal food; treats
PREPARED & FROZEN MEALS	Pizza crust; burritos
SNACKS	Pretzels; crackers; chips; extruded puffs
SOUPS & SAUCES	Soup; gravy; cooking sauce

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