

CASSAVA FLOUR

| PET GRADE

Made from fresh harvested cassava roots (*Manihot esculenta*), grown and processed in Honduras. The cassava is washed, trimmed, dried (50–60°C), and milled into flour. This product is manufactured following the guidelines of Good Manufacturing Practices.



ORIGIN
Honduras



INGREDIENT
Cassava Root



AVAILABILITY
Year-Round



GRADE
Pet Grade

PHYSICAL ATTRIBUTES

Color	White to Off-White
Odor	Typical of cassava, neutral, no off odor

NUTRITIONAL GUIDANCE (AS IS)

Protein	6–11% max.
Fat	2–3% max.
Fiber	5% max.
Moisture	8–9% max.
Ash	5% max.

MICROBIOLOGICAL PROPERTIES

Bacterial Total Count	< 50
Total Coliform Count	0
Fecal Coliform Count (E. coli)	0
Salmonella	0
Shigella	0

SHELF LIFE & STORAGE

The product has a 12-month shelf life under unopened, airtight, and ambient conditions.

Bags are sealed with polyethylene plastic for transport from the port of origin to the client's final destination. Upon arrival, remove the protective plastic and store in a cool, dry, food-grade environment away from direct sunlight and high humidity.

APPLICATIONS



Pet
Treats



Dry
Formulations



Functional
Ingredients



Single
Ingredient
Solutions

PACKAGING & AVAILABILITY

Available presentations include:



**2,200 lb
Tote Bags**
(20 totes per 40 ft. container)



**Bulk in
40 ft STD**
(880 bags per 40 ft. container)

PRODUCT CODING & TRACEABILITY

Our product code allows tracing forward and backward of all finished products.