



**AKFP Delivers...
Innovation. Customization. Service Excellence.**

**Natural Starches and Flours from
Potatoes, Cassava, Pea and Rice**

- Traditional Ingredients with Unique Functionalities
- Innovative Non-GMO, Gluten-free, Grain-free, Clean Label

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Ask Us About:

- **Premium Cassava Flour, an Exclusive AKFP Innovation**
- **Kumamoto Superfine Rice Flours, a New Exclusive AKFP Product Line**

AMERICAN KEY FOOD PRODUCTS

Your Trusted Partner for Quality Natural Ingredients. American Key Food Products has been providing the American food industry with quality ingredients since the 1990's. In partnership with established manufacturers of starches and other derivatives in Europe, Asia and South America, we have developed a solid track record with American companies across the different segments of the food industry by providing them with a variety of non-GMO, non-allergenic and innovative gluten-free and clean label ingredients, matched with supplier reliability, personalized customer service and dependable logistics.

Ingredients from Nature. AKFP is a leading supplier of high quality native starches and flours that deliver robust functionalities to meet the increasingly demanding requirements of food processors. Our native starches and flours from potato, cassava (tapioca), pea and rice meet the highest standards of food safety, quality, consistency and functionality. All are **GMO-free, gluten-free, non-allergenic and kosher-certified.**

Product Exclusives. AKFP developed its proprietary ingredient: the King Lion **premium cassava flour.** It is a unique, innovative flour that helps create excellent gluten-free mixes and baked products. It is the centerpiece of our portfolio of gluten-free ingredients. We are also the exclusive distributor in North America for superfine rice flours from Kumamoto Flour Milling Co. Ltd. of Japan. Kumamoto employs a special milling technology that results in especially distinctive rice flours. These rice flour products have uniform superfine particles with very low damaged starch levels. Both special properties give improved volume and excellent textures to gluten-free breads and cakes.

Premium Cassava Flour: An Extrusion Solution. AKFP's cassava flour, with its components of native tapioca starch and fiber has proven to be an excellent ingredient for food extrusion. This has been already demonstrated in its successful use in extruded snacks, surimi products and pet foods. It matches most of the properties of potato flakes in snacks, with much lower reducing sugars content allowing for less acrylamide formation. It is also a proven extrusion aid to blend with high-protein ingredients for producing new-generation nutritious snacks.

Clean Label Starches. We also offer **clean-label** solutions with the introduction of heat-treated cook-up and pre-gel potato and pea starches. These starches provide functionalities that are superior to those of native starches without the need for chemical modification.