

American Key Food Products, 1 Reuten Drive, Closter, NJ 07624
Toll-free: (800) 767-0237 · (201) 767-8022 · Contact us at www.akfponline.com

Spices, Seeds and Baking Ingredients

NEW! Gluten-Free King Lion Premium Cassava Flour

Innovative substitute for wheat flour for excellent quality gluten-free baked goods.



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 reputable global 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 potato, tapioca (cassava), pea starches meet the highest standards of food safety, quality, consistency and functionality. All are *GMO-free*, *gluten-free*, *non-allergenic and kosher-certified*.

AKFP has a proprietary exclusive 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 part of a portfolio of other gluten-free, non- GMO flours that include potato, rice, arrowroot and sago flours.

Premium Cassava Flour: An Extrusion Solution. AKFP's cassava flour, with its components of specially processed tapioca starch and fiber has proven to be an excellent material for food extrusion. This has been already demonstrated in its successful use in extruded snacks, surimi products and pet foods.

Clean Label Starches. We also have new **clean-label** solutions with the introduction of heat-treated cookup 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.

Dehydrates and Other Derivatives. AKFP offers a variety of potato flakes and granules that have proven invaluable to the extruded snacks, pet food and baking industries. Our potato flakes have the unique characteristic of low-levels of reducing sugars that help to minimize acrylamides in snacks. Our superior tapioca pearls are the best choice for tapioca puddings and other unique applications such as rice filtration.

Specialty Starches. Many food applications demand complex functionalities from ingredients **that are** not available in their native forms. For these, AKFP has a wide range of specialty cook-up and cold-swelling potato, tapioca and pea starches that are modified to attain the requirements of more complex food processes.