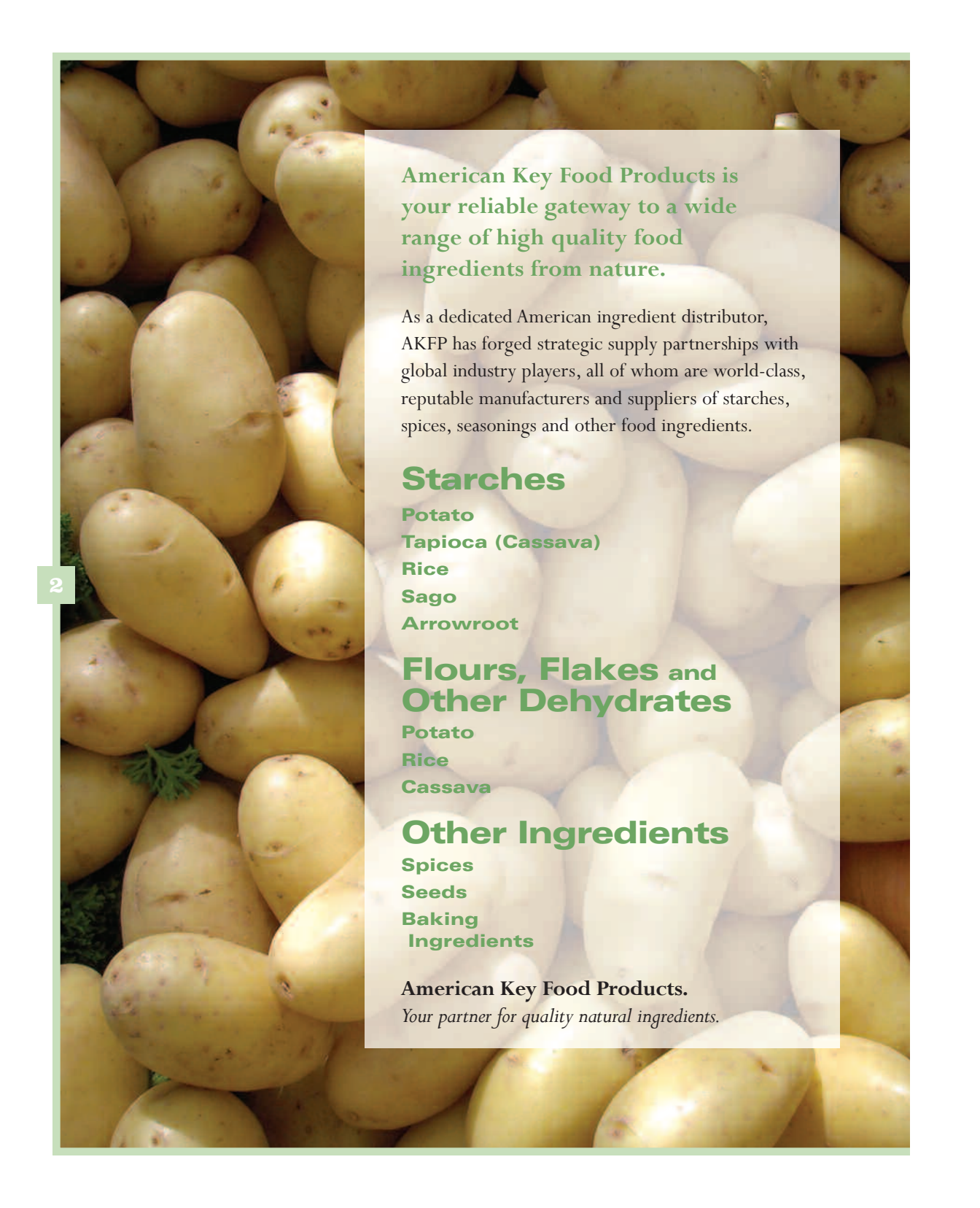




AMERICAN KEY FOOD PRODUCTS

Your Partner for Quality Natural Ingredients.





American Key Food Products is your reliable gateway to a wide range of high quality food ingredients from nature.

As a dedicated American ingredient distributor, AKFP has forged strategic supply partnerships with global industry players, all of whom are world-class, reputable manufacturers and suppliers of starches, spices, seasonings and other food ingredients.

Starches

Potato
Tapioca (Cassava)
Rice
Sago
Arrowroot

Flours, Flakes and Other Dehydrates

Potato
Rice
Cassava

Other Ingredients

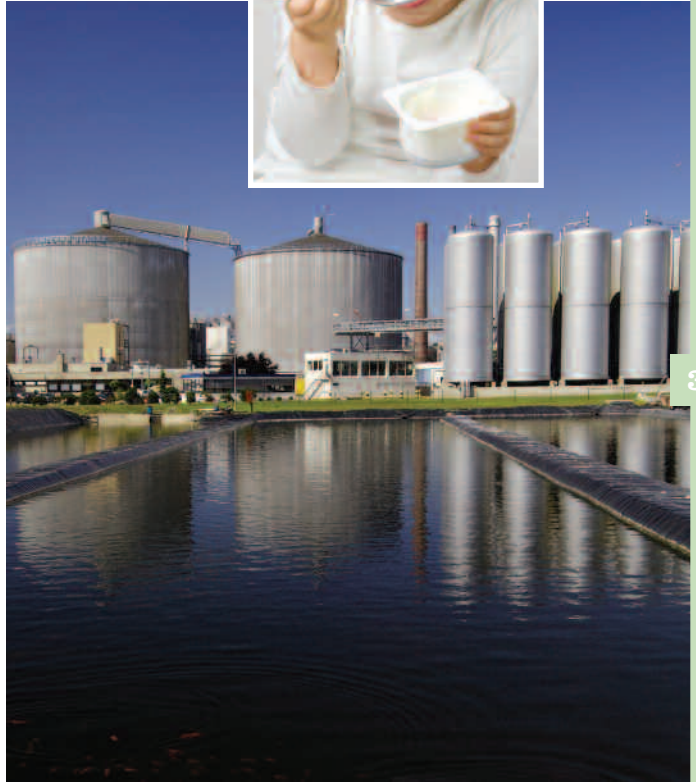
Spices
Seeds
Baking Ingredients

American Key Food Products.

Your partner for quality natural ingredients.

We are a strong, dependable link in the supply chains of our customers, sourcing and delivering ingredients from around the world and developing custom solutions that precisely match their needs. Through long-standing relationships with warehousing and transport networks nationwide, we assure our customers dependable delivery of ingredients that consistently meet the highest food industry standards for quality and functionality.

AKFP combines the flexible, personalized service of a small company with the sophisticated formulation, customization and manufacturing resources of major manufacturers. Leveraging these capabilities, we deliver ingredient solutions to consistently meet our customers' diverse needs.



King Lion





Native and Modified Starches

Potato

Tapioca (Cassava)

Rice

Sago

Arrowroot

American Key Food Products is a leading supplier of high quality native and modified starches, which deliver unique characteristics to each customer's products. Sourced from major manufacturers around the world, these starches meet the highest standards of quality, consistency and functionality. And to meet the growing consumer demand for "better-for-you" foods, we offer a wide range of *GMO-free, gluten-free, non-allergenic, and kosher-certified* potato and tapioca (cassava) starches.

Functional Benefits:

- Texture
- Thickening/Viscosity
- Binding
- Moisture Retention
- Shelf Life Extension
- Stability



Native potato and tapioca starches exhibit superior functionalities compared to other native starches. Native rice, sago and arrowroot starches also offer unique functionalities for many specialized food preparations.

Modified starches made from a variety of native starches are chemically or physically altered to deliver specific types of functional characteristics.



For Soups and Sauces: Cross-linked stabilized starches as well as maltodextrins and cold water swelling or instant starches. For fast build-up of viscosity, extended shelf life, improved texture, dispersibility and stability for cook-up or instant, hot or cold soups or sauces.

For Meat and Seafood: Modified starches to bind moisture, extend shelf life, improve freeze-thaw stability and texture, and to add heat and shear stability. Various cross-linked and substituted starches are available.

For Baking: High quality modified starches to improve texture, stability and mouthfeel. Others impart clarity, gloss, dispersibility and freeze-thaw stability. Pre-gelatinized, cold water soluble, and cross-linked starches are offered.

For Snacks: Pre-gelatinized and cross-linked starches deliver excellent heat and shear stability, better expansion and extrusion characteristics, improved texture and controlled gelatinization.

For Batters, Coatings and Seasonings: A variety of coating solutions using a combination of starches and derivatives to enhance crispiness, extend heat-hold stability or resist breakage.

Specialty Flours, Flakes and Dehydrates

Potato

Rice

Cassava

AKFP provides you with access to a wide range of high quality specialty flours, flakes and other dehydrated ingredients made by some of the world's leading manufacturers. Most of these ingredients are available as *GMO-free, gluten-free, non-allergenic* and *Kosher-certified* ingredient alternatives.

Potato, Rice and Cassava (Tapioca) Flours:

For breads, cakes, cookies, pasta, noodles.

Milled from high quality grains, seeds, roots and tubers, specialty flours from AKFP provide consistent functionality and performance.



Potato Flakes and Granules:

For baked and extruded snacks, meats.

In baked and extruded snacks, potato flakes (full-process or low-peel/low-leach flakes) and granules add unique potato flavor, improve shelf life, porosity and expansion, color and structure.

In other baked goods, they improve color, structure and consistency.

In meat products, these natural ingredients bind water for higher yield and juiciness, and in sterilized meats, they save energy by enabling shorter heating cycles.



Tapioca Granules:

For puddings and pie fillings, pet foods.

Tapioca granules are used as an effective binding and thickening agent.

Tapioca Pearls: For puddings.

Tapioca pearls, the distinctive ingredient in tapioca puddings, are available in various sizes and white or pastel colors.



Ingredients for Gluten-Free Baking

For breads, cakes, cookies and other baked goods.

As the gluten-free market continues to grow, the challenge is to develop baked goods that deliver the same great taste and texture as wheat-based foods.

King Lion AKFP's exclusive King Lion Premium Cassava Flour, an excellent substitute for wheat flour, enables bakers to make quality breads, cookies, cakes and other baked goods that closely mimic the taste and texture of wheat-based foods. For more on this exciting product, see pages 10-11.



AKFP also provides a wide selection of gluten-free ingredients, including potato, rice, sago, coconut and tapioca flours or starches.



Seeds, Spices and Baking Ingredients

AKFP offers a wide variety of spices, seasonings and other ingredients for the baking industry, blenders and other food processors. AKFP works with a proven group of domestic and foreign suppliers selected for their reliability, quality and certified safe manufacturing processes.

With extensive experience in product sourcing from Europe, Asia and South America, AKFP collaborates with its customers to find the right ingredients from the global community to meet the growing challenges to develop new products for the increasingly discriminating food consumer.

Savory and Sweet Applications

- Granulated, minced, chopped and powdered garlic and onion products, ground black and white pepper
- Ground cinnamon, barbeque sauce mixes
- Hulled and natural sesame seeds; hulled sunflower seeds; ground and whole flax seeds; Dutch, Czech and Australian poppy seeds; ground and whole caraway
- Hard and soft sprinkles, crunch toppings, streusels and shine for cakes
- Dessicated sweet or unsweetened coconut flakes





King Lion Premium Cassava Flour

The Simple, Natural Gluten-free Solution

- Replaces wheat flour with a single ingredient in most baked goods
- Makes high-quality gluten-free baked goods with excellent structure, taste and texture
- Exhibits superior moisture retention
- Enables simplified, consumer-friendly label
- Simplifies formulation, inventory and production
- Makes excellent quality cookies, cakes, muffins, pancakes, tortillas, breads, pizza crust and other gluten-free baked goods

Patent Pending. An AKFP exclusive product



The search for ingredients to replace wheat flour in high quality gluten-free baked goods is over.

AKFP has developed a unique ingredient, King Lion Premium Cassava Flour, a simple replacement for wheat flour in gluten-free foods. King Lion Premium Cassava Flour delivers baking performance characteristics that closely mimic the structure, texture, and taste of most wheat-based products



with a single ingredient. This effectively eliminates the need for complex formulations of flours, starches and hydrocolloids commonly used in gluten free products. Plus, it enables simplified formulation, production and inventories, and simpler, more consumer-friendly labels.

AKFP invested more than a year in developing and perfecting the specialized manufacturing process that produces this ingredient from cassava root, which is naturally gluten-free. An AKFP exclusive, we have applied for a U.S. patent on the process and the product, which are unique and proprietary to AKFP.

Now consumers can enjoy gluten-free baked goods with all of the satisfying taste, moistness and texture they expect in high quality baked goods. And bakers can offer these products with the confidence that they meet the same quality standards as their regular wheat-based products.

King Lion Premium Cassava Flour.
The Simple, Natural Gluten-free Solution



King Lion



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White flowers of the potato plant.

