



AYA Food Service

Food made simple

Flour Information Sheet



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Welcome to Aya Food Service

“The Innovative Multipurpose Alternatives to Wheat Flour”

Welcome to Aya Food Service, your trusted supplier of high-quality gluten-free flour. In today's world, consumers are increasingly seeking healthier and more sustainable food options, and gluten-free products are in high demand. At Aya Food Service we understand the importance of providing safe, reliable, and nutritious ingredients to meet this growing demand.

As a trusted supplier of gluten-free root based flour, we are committed to delivering exceptional products that meet the highest standards of quality, taste, and texture. Our manufacturing facilities and rigorous quality control processes ensure that every batch of flour meets our stringent specifications. Our team of experts works closely with farmers, manufacturers, and customers to guarantee a consistent supply of premium products.

At Aya Food Service, we take pride in our ability to adapt to the evolving needs of our customers. We offer a diverse range of gluten-free flours, including cassava, yam, and millet, to cater to various culinary requirements. Our products are perfect for baking, cooking, and pastry making, and are ideal for those with gluten intolerance or sensitivity, as well as for those who simply prefer a healthier diet.

By choosing Aya Food Service as your trusted supplier, you can be confident that you are getting the best products for your needs. Our commitment to quality, innovation, and customer satisfaction ensures that our products will meet and exceed your expectations.

**Let's cook, bake,
share, and enjoy
good food together!**



the Menu:

Introducing...



Cassava
flour



Cassava
Tapioca
flour



Yam
flour



Cocoyam
flour



Millet
flour



Others...



Cassava flour



The ultimate game-changer for health-conscious bakers and chefs! Are you looking for a flour that combines exceptional nutrition, durability, and versatility? Well, Look no further than Cassava Flour, the premium alternative to traditional flours. Cassava Flour is commonly used as a gluten-free alternative to wheat flour for baking and cooking.

Description

Fine, white powder made from high-quality cassava roots.

Physical Characteristics:

- ✓ **Color:** White
- ✓ **Odor:** Neutral
- ✓ **Texture:** Fine powder
- ✓ **Particle size:** 100% passes through 150 µm sieve

Chemical Characteristics:

- ◆ **Starch content:** 80-85% (on dry basis)
- ◆ **Protein content:** 1-2% (on dry basis)
- ◆ **Fat content:** 0.5-1% (on dry basis)
- ◆ **Fiber content:** 0.5-1% (on dry basis)
- ◆ **Moisture content:** 12-13% (maximum)
- ◆ **Ash content:** 0.5-1% (on dry basis)
- ◆ **pH:** 5.5-6.5
- ◆ **Viscosity:** 100-150 cP (at 25°C)
- ◆ **Color:** White to off-white
- ◆ **Particle size:** 100% passes through 150 µm sieve
- ◆ **Heavy metals:**
 - **Lead:** <0.1 ppm
 - **Mercury:** <0.1 ppm
 - **Arsenic:** <0.1 ppm
 - **Cadmium:** <0.1 ppm

Microbiological parameters:

- ◆ **Total Plate Count:** <1000 cfu/g
- ◆ **Yeast and Mold:** <100 cfu/g
- ◆ **E. Coli:** Absent
- ◆ **Salmonella:** Absent



The specification may vary depending on the intended use of the flour and the specific requirements of the customer.



Packing:

- ✓ **25kg, 50kg Bag** (Customised size available on request)
- ✓ **Inner liner:** Food-grade plastic or paper
- ✓ **Outer packaging:** Paper or plastic bag

Shell life

Shelf life is dependent on the clients storage and handling procedures but generally, Cassava Flour, if stored in a cool, dry place, away from direct sunlight has a shelf life of 12 months.

Note:

It's important to note that the shelf life can be extended or reduced depending on the specific conditions of storage and handling. It's always best to check the product's packaging for specific storage instructions and "Best By" or "Expiration" dates. Additionally, it's important to store the products in airtight containers, away from moisture and humidity, to maintain quality and extend shelf life.

Storage and Use Recommendations:

The ideal temperature for storing flour is between 18°C and 24°C, and it is also recommended to;

1. **Protect the flour from moisture and damage to packaging.**
2. **Ensure good ventilation as flour has a respiration effect.**
3. **Ensure there is no peculiar smell in the surrounding environment where the flour is stored.**
4. **Monitor humidity and dryness as flour will change its own moisture content according to the temperature and humidity of the environment.**

Certifications:

- Non-GMO
- Gluten-free
- Kosher and Halal certified (optional)



Cassava Tapioca flour



Are you looking for a flour that combines exceptional nutrition, durability, and versatility? Look no further than Cassava Tapioca Flour, the premium alternative to traditional flours. Cassava Tapioca Flour is commonly used as a gluten-free alternative to wheat flour for baking and cooking.

Product Name

Tapioca Flour

Description

Fine, white powder made from high-quality tapioca starch extracted from cassava roots.

Physical Characteristics:

- ✓ **Color:** White
- ✓ **Odor:** Neutral
- ✓ **Texture:** Fine powder
- ✓ **Particle size:** 100% passes through 150 μm sieve

Chemical Characteristics:

- ◆ **Starch content:** 90-95% (on dry basis)
- ◆ **Protein content:** <1% (on dry basis)
- ◆ **Fat content:** <0.5% (on dry basis)
- ◆ **Fiber content:** <0.5% (on dry basis)
- ◆ **Moisture content:** 10-12% (maximum)
- ◆ **pH:** 5.5-6.5
- ◆ **High carbohydrates content**
- ◆ **Slightly sweet flavor**
- ◆ **Amylose content of 17%**
- ◆ **Amylopectin content of 83%**
- ◆ **Gelatinization temperature of 149-158 °F**

Microbiological parameters:

- ◆ **Total Plate Count:** <1000 cfu/g
- ◆ **Yeast and Mold:** <100 cfu/g
- ◆ **E. Coli:** Absent
- ◆ **Salmonella:** Absent



The specification may vary depending on the intended use of the flour and the specific requirements of the customer.



Packing:

- ✓ **25kg, 50kg Bag** (Customised size available on request)
- ✓ **Inner liner:** Food-grade plastic or paper
- ✓ **Outer packaging:** Paper or plastic bag

Shell life

Shelf life is dependent on the clients storage and handling procedures but generally, Cassava Tapioca Flour, if stored in a cool, dry place, away from direct sunlight has a shelf life of 12 months.

Note:

It's important to note that the shelf life can be extended or reduced depending on the specific conditions of storage and handling. It's always best to check the product's packaging for specific storage instructions and "Best By" or "Expiration" dates. Additionally, it's important to store the products in airtight containers, away from moisture and humidity, to maintain quality and extend shelf life.

Storage and Use Recommendations:

The ideal temperature for storing flour is between 18°C and 24°C, and it is also recommended to;

- 1. Protect the flour from moisture and damage to packaging.**
- 2. Ensure good ventilation as flour has a respiration effect.**
- 3. Ensure there is no peculiar smell in the surrounding environment where the flour is stored.**
- 4. Monitor humidity and dryness as flour will change its own moisture content according to the temperature and humidity of the environment.**

Certifications:

- Non-GMO
- Gluten-free
- Kosher and Halal certified (optional)



Yam flour



The ultimate choice for health-conscious bakers and chefs! Are you looking for a flour that combines exceptional nutrition, durability, and versatility? Look no further than Yam Flour, the premium alternative to traditional flours. Yam Flour is commonly used as a gluten-free alternative to wheat flour for baking and cooking.



Description

Fine, yellowish-white powder made from high-quality yam tubers.

Physical Characteristics:

- ✓ **Color:** Yellowish - white
- ✓ **Odor:** Slightly sweet, earthy
- ✓ **Texture:** Fine powder
- ✓ **Particle size:** 100% passes through 150 μm sieve

Chemical Characteristics:

- ♦ **Starch content:** 70-80 (on dry basis)
- ♦ **Protein content:** 2-3% (on dry basis)
- ♦ **Fat content:** 0.5 - 1% (on dry basis)
- ♦ **Fiber content:** 1-2% (on dry basis)
- ♦ **Moisture content:** 12-14% (maximum)
- ♦ **pH:** 5.5-6.5

Microbiological parameters:

- ♦ **Total Plate Count:** <1000 cfu/g
- ♦ **Yeast and Mold:** <100 cfu/g
- ♦ **E. Coli:** Absent
- ♦ **Salmonella:** Absent



The specification may vary depending on the intended use of the flour and the specific requirements of the customer.



Packing:

- ✓ **25kg, 50kg Bag** (Customised size available on request)
- ✓ **Inner liner:** Food-grade plastic or paper
- ✓ **Outer packaging:** Paper or plastic bag

Shell life

Shelf life is dependent on the clients storage and handling procedures but generally, Yam Flour, if stored in a cool, dry place, away from direct sunlight has a shelf life of 12 months.

Note:

It's important to note that the shelf life can be extended or reduced depending on the specific conditions of storage and handling. It's always best to check the product's packaging for specific storage instructions and "Best By" or "Expiration" dates. Additionally, it's important to store the products in airtight containers, away from moisture and humidity, to maintain their quality and extend their shelf life.

Storage and Use Recommendations:

The ideal temperature for storing flour is between 18°C and 24°C, and it is also recommended to;

- 1. Protect the flour from moisture and damage to packaging.**
- 2. Ensure good ventilation as flour has a respiration effect.**
- 3. Ensure there is no peculiar smell in the surrounding environment where the flour is stored.**
- 4. Monitor humidity and dryness as flour will change its own moisture content according to the temperature and humidity of the environment.**

Certifications:

- Non-GMO
- Gluten-free
- Kosher and Halal certified (optional)



Cocoyam flour



Introducing Cocoyam Flour - the hidden gem for health-conscious bakers and chefs! Are you looking for a flour that combines exceptional nutrition, durability, and versatility? Look no further than Cocoyam Flour, the premium alternative to traditional flours. Our cocoyam flour can be used as a gluten-free alternative to wheat flour in baking and cooking.



Description

Fine, yellowish-white powder made from high-quality cocoyam tubers.

Physical Characteristics:

- ✓ **Color:** Yellowish - white
- ✓ **Odor:** Slightly sweet, earthy
- ✓ **Texture:** Fine powder
- ✓ **Particle size:** 100% passes through 150 μ m sieve

Chemical Characteristics:

- ◆ **Starch content:** 75-85 (on dry basis)
- ◆ **Protein content:** 2-3% (on dry basis)
- ◆ **Fat content:** 0.5 - 1% (on dry basis)
- ◆ **Fiber content:** 1-2% (on dry basis)
- ◆ **Moisture content:** 12-14% (maximum)
- ◆ **pH:** 5.5-6.5

Microbiological parameters:

- | | |
|---|-----------------------------|
| ◆ Total Plate Count: <1000 cfu/g | ◆ E. Coli: Absent |
| ◆ Yeast and Mold: <100 cfu/g | ◆ Salmonella: Absent |



The specification may vary depending on the intended use of the flour and the specific requirements of the customer.



Packing:

- ✓ **25kg, 50kg Bag** (Customised size available on request)
- ✓ **Inner liner:** Food-grade plastic or paper
- ✓ **Outer packaging:** Paper or plastic bag

Shell life

Shelf life is dependent on the clients storage and handling procedures but generally, Cocoyam Flour, if stored in a cool, dry place, away from direct sunlight has a shelf life of 9 months.

Note:

It's important to note that the shelf life can be extended or reduced depending on the specific conditions of storage and handling. It's always best to check the product's packaging for specific storage instructions and "Best By" or "Expiration" dates. Additionally, it's important to store the products in airtight containers, away from moisture and humidity, to maintain their quality and extend their shelf life.

Storage and Use Recommendations:

The ideal temperature for storing flour is between 18°C and 24°C, and it is also recommended to;

- 1. Protect the flour from moisture and damage to packaging.**
- 2. Ensure good ventilation as flour has a respiration effect.**
- 3. Ensure there is no peculiar smell in the surrounding environment where the flour is stored.**
- 4. Monitor humidity and dryness as flour will change its own moisture content according to the temperature and humidity of the environment.**

Certifications:

- Non-GMO
- Gluten-free
- Kosher and Halal certified (optional)



Millet flour



Introducing Millet Flour – the refined and premium choice for health-conscious bakers! Are you looking for a flour that combines exceptional nutrition, versatility, and refinement? Look no further than Millet Flour, the ultimate baking companion!

Product Name

Millet Flour (Also known as Bajra flour or Pearl millet flour in some regions).

Description

Fine, yellowish-white powder made from high-quality millet grains.

Physical Characteristics:

- ✓ **Color:** Yellowish - white
- ✓ **Odor:** Neutral
- ✓ **Texture:** Fine powder
- ✓ **Particle size:** 100% passes through 150 µm sieve

Chemical Characteristics:

- ◆ **Protein content:** 10-12% (on dry basis)
- ◆ **Fat content:** 2-3% (on dry basis)
- ◆ **Fiber content:** 2-3% (on dry basis)
- ◆ **Moisture content:** 12-14% (maximum)
- ◆ **pH:** 6.0-7.0
- ◆ **Ash content:** 1.5-2.5% (on dry basis)

Microbiological parameters:

- ◆ **Total Plate Count:** <1000 cfu/g
- ◆ **Yeast and Mold:** <100 cfu/g
- ◆ **E. Coli:** Absent
- ◆ **Salmonella:** Absent

Other Parameters include:

- ✓ Rich in fiber
- ✓ High in antioxidants
- ✓ Good source of protein
- ✓ Contains essential vitamins and minerals such as iron and magnesium.
- ✓ Supports healthy blood sugar levels with a moderate glycemic index (50)
- ✓ Refined and premium quality for perfect texture and flavor
- ✓ Finer texture (150 mesh) for delicate baked goods and pastries
- ✓ Neutral flavor profile for versatile use in various recipes
- ✓ Longer shelf life for reduced food waste and cost savings



The specification may vary depending on the intended use of the flour and the specific requirements of the customer.



Packing:

- ✓ **25kg, 50kg Bag** (Customised size available on request)
- ✓ **Inner liner:** Food-grade plastic or paper
- ✓ **Outer packaging:** Paper or plastic bag

Shell life

Shelf life is dependent on the clients storage and handling procedures but generally, Millet Flour, if stored in a cool, dry place, away from direct sunlight has a shelf life of 18 months.

Note:

It's important to note that the shelf life can be extended or reduced depending on the specific conditions of storage and handling. It's always best to check the product's packaging for specific storage instructions and "Best By" or "Expiration" dates. Additionally, it's important to store the products in airtight containers, away from moisture and humidity, to maintain their quality and extend their shelf life.

Storage and Use Recommendations:

The ideal temperature for storing flour is between 18°C and 24°C, and it is also recommended to;

1. **Protect the flour from moisture and damage to packaging.**
2. **Ensure good ventilation as flour has a respiration effect.**
3. **Ensure there is no peculiar smell in the surrounding environment where the flour is stored.**
4. **Monitor humidity and dryness as flour will change its own moisture content according to the temperature and humidity of the environment.**

Certifications:

- Non-GMO
- Gluten-free
- Kosher and Halal certified (optional)





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