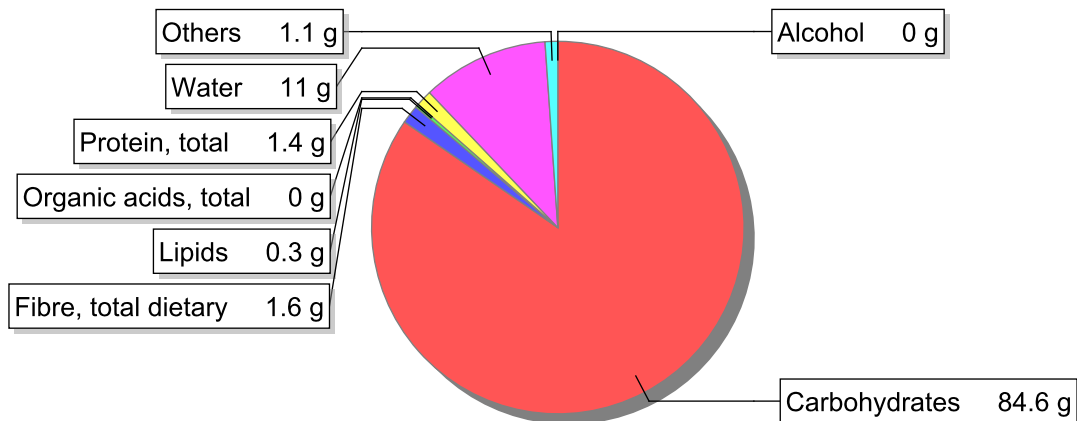


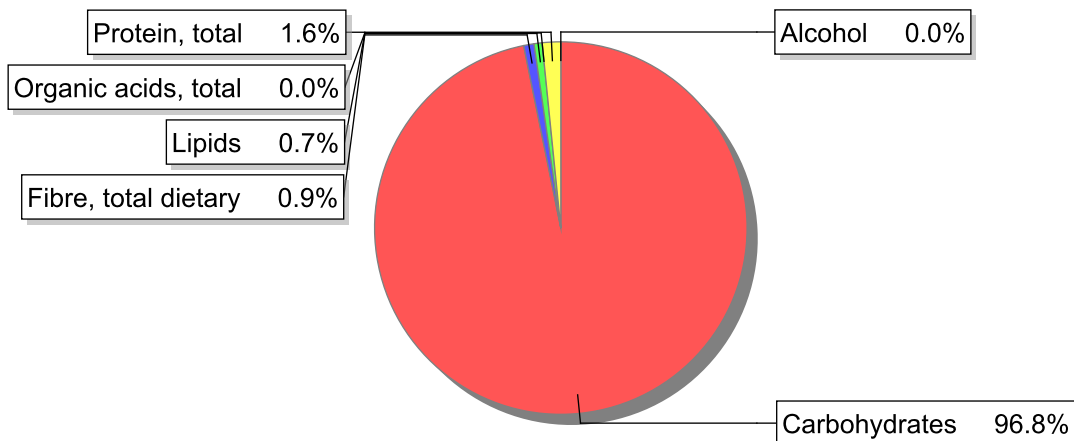
Food

Name: Cassava flour
Group: Soups, sauces and miscellaneous foods
Subgroup: Miscellaneous foods (vinegar, baking powder/yeast, stock cubes)
Edible Part: 100%
Code: IS471
FoodEX2 Code: A16RD

Composition [g/100g]



Energy



Nutritive content per 100g edible portion

Name	Value	Unit	Source(s)
energy kcal, total metabolisable	350	kcal	
energy kJ, total metabolisable	1490	kJ	
fatty acids, total saturated	0.1	g	
fatty acids, total monounsaturated	0.1	g	
fatty acids, total polyunsaturated	0	g	
fatty acid 18:2 n-6 cis,cis	0	g	
fatty acids, total trans	0	g	
sugars, total	0	g	57
sucrose	0	g	

Name	Value	Unit	Source(s)
lactose	0	g	
oligosaccharides, available	0	g	
fibre, total dietary	1.6	g	57
protein, total	1.4	g	57
alcohol	0	g	
water	11	g	
organic acids, total	0	g	
cholesterol	0	mg	57
vitamin A; retinol equiv from retinol and carotenoid activities	0	µg	57
carotene, total (vitamin A precursors)	0	µg	57
vitamin D	0	µg	57
alpha-tocopherol	0	mg	
thiamin	0.13	mg	57
riboflavin	0.03	mg	57
niacin, preformed	0.7	mg	57
niacin equivalents, total	0.8	mg	
niacin equivalents from tryptophan	0.1	mg	
vitamin B-6, total	0	mg	
vitamin B-12	0	µg	57
vitamin C	0	mg	57
folate, total	10	µg	
ash	1.30	g	
sodium	25	mg	57
potassium	20	mg	
calcium	54	mg	57
phosphorus	59	mg	57
magnesium	2	mg	
iron, total	1.6	mg	57
zinc	0.1	mg	

Legend

Code	Name
g	gram
kJ	kilojoule
kcal	kilocalorie
mg	milligram
µg	microgram

References

Id	Reference
57	PIABAD (1993) Programa do Instituto de Alimentação Becel para análise de dietas: programa profissional para computadores pessoais. Lisboa: IAB