

# Tiger Nut Flour

Cat. No. *FIP-018*

Lot. No. (See product label)



---

## Product Name

Tiger Nut Flour

## Parts Used

Tuberous roots

## Form

Powder

## Color Appearance

Brown color powder.

## Product Applications

Nutritional supplements, cosmetics, herbal teas, capsules, tablets, functional foods and beverages.

## Product Offerings

Tiger nut flour.

## Product Description

Tiger nut flour is derived from the tuberous roots of *Cyperus esculentus*, a small root vegetable known for its naturally sweet, nutty flavor and high nutritional value. Despite its name, tiger nuts are not actually nuts but tubers, making the flour gluten-free, grain-free, and nut-free, ideal for paleo and allergen-friendly diets. It is rich in fiber, healthy fats, resistant starch, and essential vitamins and minerals like iron, magnesium, and potassium. Tiger nut flour is commonly used as a low-carb, nutrient-dense alternative to traditional flours in baking, smoothies, and energy bars.

---

**FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY**