In the Amazonas state (Brazil) the cultural utilization of cassava (Manihot esculenta) has highlighted in the main form of consumption is the flour. In some Communities in the Amazon region the production is an important source of income. Therefore, this study aimed to describe the processing of cassava flour for the flour in a community within the state of Amazonas (Brazil). We used 31 samples of cassava flour from the communities whose way of cooking is handmade and no rigor hygiene precautions necessary with rudimentary equipment. The samples were analyzed concerning particle size and water activity. The mean (range) for particle sizes in 100g of samples in 4 (four) different meshes were: (a) 2.00 mm: 29.408 g (53.104- 17.562); (b) 1.41mm: 25.631g (47.668-17.074), (c) 1.0mm: 19.528 (27.552-12.620) and (d) 0.59mm: 18.039 (28.922-4.564). The water activity mean (range) was 0.48 (0.58-0.40). It is important to emphasize the standardization in legal regulation of those parameters in cassava flour from the Amazon region to provide information to consumers and in order prevent fungi contamination.