

# PROCESSING HIGH-QUALITY FLOUR FROM CASSAVA

High-Quality Flour produced from Cassava



## TECHNOLOGY / SOLUTION

High-quality cassava flour (HQCF) is a gluten-free product, made through a series of step. As it is not fermented like some other processed foods it odorless. It is white or off-white making it an easier substitute and/or additive to other flours.

Processing the cassava improves its shelf life by reducing the content of water content (< 10%). The process involves peeling of freshly harvested cassava roots, washing, grating, dewatering, drying, milling, and packaging. The process from harvesting to final drying is completed within 24 hrs.



## PROBLEM / ISSUE SOLVED

- Fresh cassava contains high water content and toxic cyanide compounds
- Very short shelf life of cassava roots
- The challenge for farmers to store cassava roots as food or sell them within markets



**GOOD FOR**  
 Bakeries and pastry owners,  
 Food Manufacturers,  
 Industrial alcohol manufacturers



## BENEFITS

- ✓ Increase in the shelf life of the raw farm products
- ✓ Suitable for manufacturing a large range of food products including soups, bread, sweet syrups, and alcohol
- ✓ Substituting imported wheat flour with high-quality unfermented cassava flour, offers a potential reduction in raw material costs for bakeries that currently rely on imported wheat
- ✓ Boosts the performance, value addition and competitiveness along the entire cassava value chain



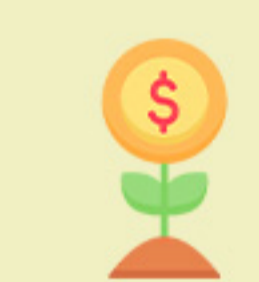
**Seed system**  
 Speciality



**Cassava**  
 Commodity



**US\$ 60 per ton of fresh root**  
 Production cost



**US\$ 79 per ton of HQCF**  
 (net margin)  
 Return on Investment

ALREADY IN USE IN



Sub-Saharan Africa

## HOW DOES IT WORK?

Producing HQCF from fresh cassava roots must take place within a day or two after harvest. The key steps in producing HQCF are raw material selection, peeling, washing, grating, pressing, drying, milling, screening, packaging, and storage. HQCF requires the use of appropriate processing machinery by well-trained factory personnel in a hygienic processing environment to ensure the conformity to the national specifications for the product.

