HQCF: High quality cassava flour and industrial starches

Extend Freshness, Expand Opportunities with Cassava Flour!

High-Quality Cassava Flour (HQCF) is a non-fermented cassava product with an odorless, white/off-white appearance. It addresses the challenge of perishable fresh cassava roots, offering longer shelf life and reduced transport costs. HQCF, produced through specific steps, holds potential for various food.

International Institute of Tropical Agriculture (IITA)
Abass Adebayo

This technology is TAAT1 validated.

8·7 Scaling readiness: idea maturity 8/9; level of use7/9

Project adoption 5

Technology integrated in the ENSURE, ERAVCDP, ESFSP, IsDB Root and Tuber, and PADCV-PTA projects.

Inclusion assessment 4

Climate impact 4 1

Problem

The HQCF technology adressed several problem such as:

- Rapid perishability and molding of fresh cassava roots due to high water content.
- Toxic cyanide compounds in cassava roots, which need to be eliminated for safety.
- Traditional cassava flour production methods that do not provide significant market opportunities for smallholder cassava farmers.

Solution

- Detoxification of cassava roots through the HQCF production process, eliminating bitter taste and toxicity without fermentation.
- Utilization of HQCF for a wide range of food and industrial applications, serving as substitutes for imported wheat.
- Building capacity in remote rural communities for HQCF to enhance the competitiveness and value addition in the cassava value chain.

Key points to design your project

High-Quality Cassava Flour (HQCF) is a non-fermented solution addressing perishability in cassava roots, providing extended shelf life. It supports gender equality, reduces carbon footprint, and aligns with SDGs for poverty reduction and economic growth. Integration considerations involve estimating root quantity, logistics planning, training support, and developing communication materials.

25 %
Reduction of wheat flour in bakeries

1 ton HQCF from 5.5 tons fresh cassava roots
Cassava root to HQCF conversion ratio

IP
Open source / open access

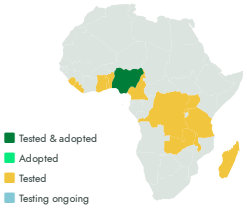
Technology from
ProPAS

Commodities
Cassava

Sustainable Development Goals

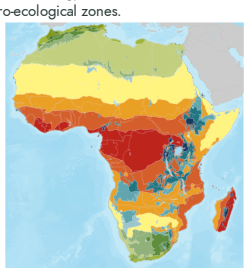
Categories
Postharvest, Equipment, Agrifood processing

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups
Processors