Pneumatic Cassava Dryers

Low-cost mechanized drying of cassava using Flash Dryers

This technology promote the flash dryers which has the shortest residence time of drying, the most economical and widely used drying system for solids that have been dewatered or inherently have low moisture content. Thus, it's suitability for the production of starch, high-quality cassava flour (HQCF) and powdered fufu.

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This technology is TAAT1 validated.

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

Gender assessment 4

Climate impact 5

Problem

- The challenge of efficient and cost-effective of dryers.
- Heat-sensitive materials
- High residence times of dryers.

Solution

- The Flash dryers have proven to be the most economical.
- They enable the production of starch, high-quality cassava flour (HQCF), and powdered fufu efficiently.
- This technology successfully addresses the challenges by providing a system that ensures a shorter residence time for drying and high drying rates.

Key points to design your project

Mechanized drying of cassava using flash fryers offers an efficient solution for processing cassava, improving productivity. To integrate this technology into your project:

- Promote the mechanized drying technology through community-level demonstration sessions.
- Engage trainers for comprehensive training and support.
- Collaborate with agricultural institutes and food industry stakeholders for implementation.

IP

Open source / open access

Technology originally documented by

ProPAS

Commodities

Cassava

Sustainable Development Goals

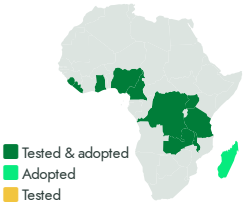
2 ZERO HUNGER

8 DECENT WORK AND ECONOMIC GROWTH

Categories

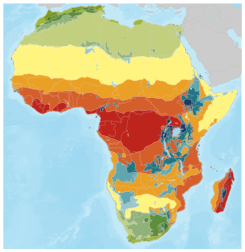
Transformation, Equipment, Agrifood processing

Tested/adopted in



Where it can be used

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



Target groups

Processors