

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.



This technology is **TAAT1 validated**.

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

Gender assessment **4**

Climate impact **4** **1**

Problem

The HQCF technology addressed 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.

Cost: **\$\$\$ 60 USD**

Processing of 1MT of fresh cassava

25 %

Reduction of wheat flour in bakeries



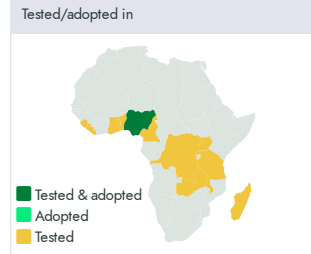
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Technology originally documented by
ProPAS

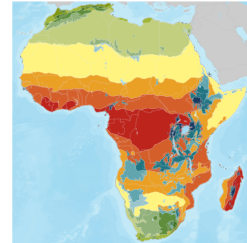
Commodities
Cassava

Sustainable Development Goals

Categories
Transformation, Practices,
Post-harvest management



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



Target groups
Processors



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<https://e-catalogs.taatafrica.org/org/technologies/high-quality-cassava-flour-and-industrial-starches>

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