

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 use 7/9

Technology from
ProPAS

Commodities
Cassava

Sustainable Development Goals

Project adoption **4**

Technology integrated in the ENSURE, ESFSP, IsDB Root and Tuber, and PADCV-PTA projects, in Guinea-Bissau, Benin, and Democratic Republic of the Congo.

Inclusion assessment **4**

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

Categories
Postharvest, Equipment, Agrifood processing

Problem

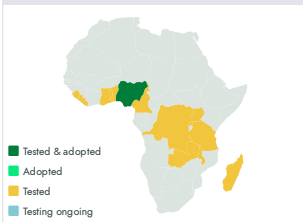
The HQCF technology addressed several problem such as:

- 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

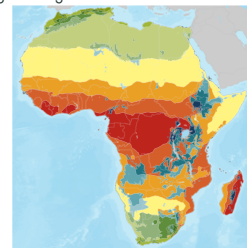
- Detoxification of cassava roots through the HQCF production process, eliminating bitter taste and toxicity without fermentation.
- Utilization of HQCF for a wide range of food and industrial applications, serving as substitutes for imported wheat.
- Building capacity in remote rural communities for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

Tested/adopted in



Where it can be used

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



Target groups
Processors

Key points to design your program

High-Quality Cassava Flour (HQCF) and industrial starch technologies convert cassava into high-value products for food and industrial markets. They can be integrated into rural industrialization, food security, agribusiness development, and import substitution programmes, supporting SDGs 1, 2, 8, and 12 through local processing, value addition, employment creation, and enterprise development. To successfully integrate this technology, consider the following key actions:

- Target cassava-producing areas with strong processing potential and access to food and industrial markets.
- Establish partnerships with IITA, processors, research institutions, extension services, producer organizations, industrial buyers, and private-sector partners to strengthen processing capacity and market access.
- Invest in processing infrastructure, reliable raw material supply systems, technical capacity, and quality assurance.
- Develop market linkages, promote import substitution, and monitor production, enterprise performance, market uptake, and programme outcomes.

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

