

Starch & Flour

Starch

is native starch of which the pulp is extracted and is used as human food, baby food, seasoning sauce, clear starch noodles, beer, etc. It is also used as thickening and stabilizing agents in such industries as textile, laundry, paper, glue and adhesive, alcohol, acetone, pharmacy, and glucose. Starch can be categorized into 2 types according to its production:

1. Native starch is the powder derived from fresh cassava roots by the process of protein extraction, etc. At present, there are about 85 starch mills but only 49 starch mills are actually in operation. The total capacity of production is 2 - 2.5 million tons per annum. Average production of the whole industry (actual production) is approximately 1.76 million tons per annum.

2. Modified starch is the powder derived from native starch of which the chemical and physical properties are transformed to change its molecules' structure for the applications in various industries. In the tapioca modified starch production, the normal ratio between native starch and modified starch is 1 kg to 0.93 kg.

Flour

is the powder of which the pulp is not extracted. The flour is made by slicing fresh cassava roots, drying the sliced roots in the sun, grinding the roots, and sifting them. Like wheat flour, the finished tapioca flour is used to make pastry and bakery. It can be used to make cake, pancake, bread, cookies, and pie, and it can be the substitution for wheat and rice flour in some kinds of food as well.

