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DIVISION OF RESEARCH & EXTENSION

Making Starch from Cassava

Cassava Starch will give you More Money

Cassava is a root food crop. Some types of cassava have poison that may kill when eaten, but all types of cassava are good for making starch. Cassava starch is a high value product, more than the fresh cassava.



Fresh cassava roots

Why Make Cassava Starch?

Cassava will easily and quickly go bad once harvested, unless it is dried and ground into flour or cooked. The flour has low value compared to starch, which is a powder used in food and non-food products, either at home or in the industries. The industrial products in which cassava starch is used include paper, glue, cloth hardener and some in medicines.

How to Make Starch from Cassava

1. Peel freshly harvested cassava
2. Wash the peeled cassava thoroughly in clean water
3. Put the clean cassava in a bucket with clean water
4. Slice and grate or mill the cassava taking care not to use Iron equipment
5. Collect the ground cassava in a plastic bucket
6. Sieve it using a clean fine cloth under running water while shaking the cloth. Watery starch passes through the cloth
7. Let it settle for one hour
8. Pour out the water and remove the top layer of starch which is not white using a spoon
9. Dry the starch under a shade for two days
10. When dry, weigh and pack, in chosen amounts, in clear polythene bags ready for sale



Peeled cassava roots

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