



CassavaTECH 



CassavaTech 2017 brings together actors involved in cassava processing – equipment manufacturers/fabricators, factory owners, policy makers, financiers, scientists and engineers in West and Central Africa to discuss the latest developments in the Cassava Industry.

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LANDMARK CENTRE & ORIENTAL HOTEL, VICTORIA ISLAND, LAGOS.

***ORGANISED BY: THE NATURAL RESOURCES INSTITUTE,
UNIVERSITY OF GREENWICH, UK &
FEDERAL UNIVERSITY OF AGRICULTURE, ABEOKUTA, NIGERIA***



HQCF THEMATIC OVERVIEW

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- What is HQCF/utilization
- Quality
- Process technology
- Environment
- Policy
- Health/nutrition
- Import substitution
- Prospects

What is HQCF

- **White in colour**
- **Bland in taste, not sour**
- **Low in cyanide (<10mg/Kg)**
- **Has particle size <0.25mm**
- **Odorless**
- **Free of foreign matter**
- **Free of mould, with low microbial count**
- **Has a moisture content of 10-12%**
- **Not fermented (pH >5.5)**
- **Starch content**
- **Chemical residues**



Recommended tools for HQCF quality control for cassava SMEs (~\$500)



Utilisation

- Partial substitute for wheat flour (bread, biscuits, snacks etc)
- Complete substitute for **starch** or other flour used in plywood/paperboard industry (adhesive base)

Processing technology

- Reliability
- Quality
- Efficiency
- Matching capacity



Environment

- Climate impacts
(during growth/
development, drying
etc)
- Varietal impacts

NUTRITION/HEALTH/SAFETY

- Gluten Free
- High Fibre
- Low GI
- No cholesterol
- Little concerns about mycotoxins/cyanide

IMPORT SUBSTITUTION

- Wheat Replacement/substitution
(current wheat imports ~\$3.2bn)
- Potential as adhesive in paper board
and plywood sectors
- Fillers/binders in food processing

POLICY INCONSISTENCY

- Presidential Initiatives
- Seven Point Agenda
- Agricultural Transformation Agenda
- The Green Alternative
- ??????????????

PROSPECTS

- Special characteristics - clarity of appearance, low flavour overtones, and ideal viscosity.
- Low oil price/need for economic diversification
- More awareness about the health concerns of gluten consumption
- Increasing demand for gluten free raw material/products
- Availability of technologies/processes for composite bakery/confectioneries