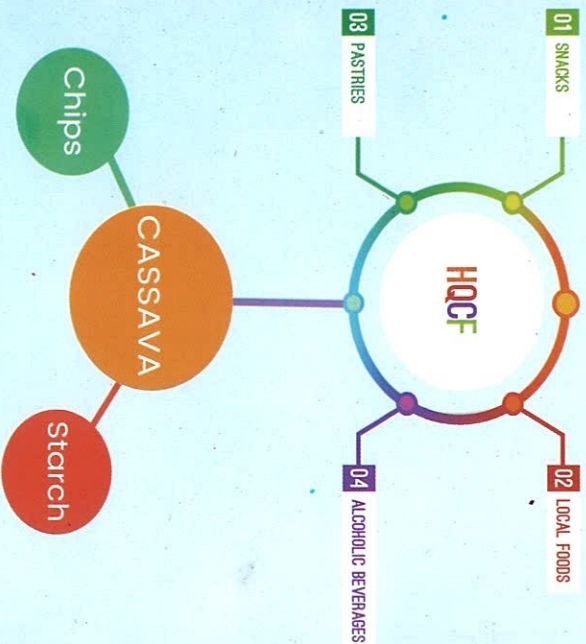


Uses of HQCF



Cassava cookies

For More Information



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INNOVATIVE APPLICATIONS OF

HIGH QUALITY CASSAVA FLOUR

CASSAVA
G-MARKETS

An Output of WP5 of the Ghana Component
of Cassava G-Markets Project



HQCF as a Domestic and Industrial Raw Material

Ingredient for local foods (banku and tuo zaafi)

Cassava serves as a source of food and income for many people in Africa. Its potential as a raw material for both domestic and industrial applications is exploited through the production of cassava flour, which serves as a raw material for many industries. High Quality Cassava Flour (HQCF) is unfermented cassava flour that is rapidly processed from freshly harvested cassava. The flour is versatile in its functionality and may be used as a principal raw material for the production of bakery/pastry products, glucose syrup and ethanol. The culinary uses may also be extended to the processing of several local diets including fufu, banku and tuo zaafi. Banku and Tuo Zaafi are 2 local Ghanaian foods for which HQCF may be used in their preparation.

Banku is originally prepared with cassava in the form of a fermented dough whereas tuo zaafi is made from dehulled maize flour. HQCF has been used successfully to replace up to 50% of fermented cassava dough in banku and 60% of maize flour in tuo zaafi. Reformulated banku and tuo zaafi have an identical taste and texture (elasticity) as the one made from the traditional formula and are widely accepted by consumers.



Banku



Tuo-zaafi

Utilization of HQCF in Snacks

HQCF has found usage (alone or in composite with wheat flour) in the production of pastries and snacks. In bakery and pastry making, HQCF has been used alone, in the production of biscuits, chips, cake and chinchin. These products are popular and are consumed by a wide range of consumers.

One of the cassava snack products developed under the Cassava G-Markets Project is the cassava crackers. The crackers are produced from HQCF prawn powder, fish powder or soybean powder (as a protein source). The snack serves as a rich source of nutrients such as carbohydrates, protein and fat. Cassava crackers are easy to produce and requires less sophisticated processing equipment.



Chinchin



Cassava Crackers