

CASSAVA PRODUCT SYSTEMS: TECHNOLOGY AND COSTS

by

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## CASSAVA PRODUCT SYSTEMS:

### TECHNOLOGY AND COSTS

#### INTRODUCTION

Cassava (*Manihot esculenta* Crantz) is the principal source of carbohydrate in human diet in many tropical countries(8).

The crop is processed into dried products in a variety of ways in different parts of the tropical world including Africa. Some of these dried products are cassava chips, cassava flour, gari, starch and tapioca all of which keep for months provided that they are sufficiently dry and well packaged (3) (10).

To achieve efficient operation and ensure regular supply of raw material it is essential that a cassava processing plant is located within a cassava producing area. This is necessary in view of the bulkiness (65-70% moisture content) of the tubers. Transportation costs are thus minimised. Another significant factor is the difficulty of storing cassava for even a few days without severe rotting. This makes it imperative for a processing plant to be as close as possible to its source of raw material. In this regard, it is recommended that a cassava processing plant should be linked with existing farms or a plantation capable of supplying 50% raw material requirement.

The incorporation of cassava in bread as a partial substitute for wheat flour is the most recent development in terms of food use of this crop (8). The main objective of these efforts is to help developing countries which import wheat for breadmaking to reduce wheat imports which cause a serious drain on scarce foreign exchange.

In this section the technology and costs of the most common product systems which have the potential for industrial development in Africa are discussed. These are systems for the production of gari, cassava starch and composite flour bread with gari as a partial substitute for wheat flour.

It must be remembered that selection of any particular product system must take into account the realities of local conditions. Only those systems that can be efficiently supported by available local resources such as capital, raw materials, labour, supply of energy and water should be considered.

#### PROCESS DESCRIPTION OF GARI MANUFACTURE

Figure I shows the various stages used in the manufacture of gari.

##### Tuber Preparation

Cassava tubers are hand-peeled by removing the thin outer skin and the inner skin from the fleshy central pith. Mechanised peeling has been found to be less efficient than manual peeling which is recommended for this system.

Peeled tubers are weighed and conveyed to a washer in which they are washed with water to remove soil particles and other impurities.

The material is then fed into a hammer mill where it is milled into a mash.

##### Fermentation

The mash is left for up to 5 days to ferment. Organic acids produced cause the hydrolysis of toxic cyanogenic glycosides to liberate gaseous HCN. Aldehydes and esters which are produced at the latter part of the fermentation contribute to the characteristic taste and aroma of gari (4)

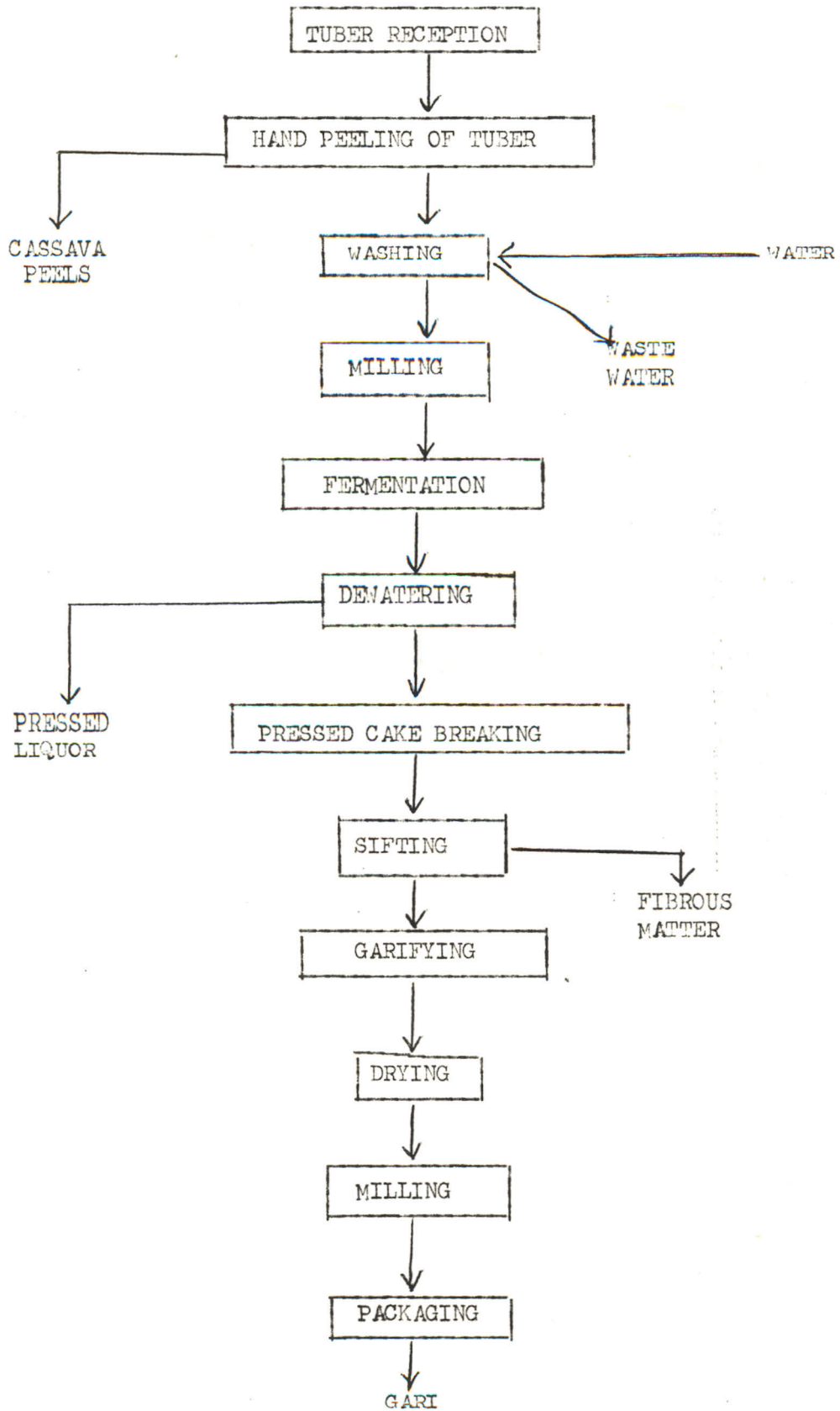
##### Dewatering

By means of a hydraulic press the moisture content of the fermented mash is reduced from about 70% to about 50%. A hammer mill is used to break up the pressed cake before it is sifted. Stringy fibrous material is discharged as a by-product to be used for animal feedstuff.

##### Garifying

The garifier unit converts the sifted cake into gari by partial gelatinisation of the starch content. ( )).

FIG. / INDUSTRIAL MANUFACTURE OF GARI



St. 01

Drying

The partially gelatinised granules are dried to a moisture content of 8-10% in the drier (11).

During drying the remaining cyanide compounds are driven off.

Milling and Packaging

After the dried gari has cooled to ambient temperature, it is milled into the desired particle size, weighed and packaged in jute sacks or polythene bags.

COST ANALYSIS OF GARI PRODUCTION

The system of gari production as described here is based on observations made by the author in a presently defunct gari factory in Assin Fosu, Ghana, and on information and quotations provided by equipment manufacturers (11).

It is assumed that

- equipment is purchased duty free and shipped to site.
- the plant operates 24hrs/day for 250 days in a year.
- 90% of total capital (including 2 months working capital) is borrowed from a bank.

Raw material requirement is 2240kg/hr. Output of gari is 440kg/hr.

Cost estimates are based on average rates in Ghana in 1982.

Foreign exchange rate is based on  $\text{¢}2.75 = \text{US\$} 1.00$  as it was officially in 1982 in Ghana.

Table 1a : Total Fixed Capital Costs of a Gari Factory

	US\$
- purchased equipment	392,500
- equipment transporting	45,760
- installation costs	144,710
- services	332,420
- 2 trucks (5 ton each)	31,430
- land ( $\frac{1}{2}$ acre)	2,730
- building (782m <sup>2</sup> )	334,250
- contingency (10% of fixed cost)	127,680
Total	1,411,480

Table 1b : Manufacturing Costs of Gari

(i) Direct production costs:		US\$
- raw material (13440t Cassava)		9,811,200
- packaging material (52800 sacks)		479,950
- direct labour (Table 2)		853,888
- utilities		
	diesel oil (753690 litres)	512509
	water (4125000 litres)	<u>1320</u>
		513,829
- Maintenance		
	building (2%)	6685
	equipment (5%)	45770
	trucks (15%)	<u>4715</u>
		57,170
(ii) Direct manufacturing costs:		
- indirect labour (Table 2)		102,192
- factory overheads (20% labour costs)		191,216
(iii) Indirect manufacturing costs:		
- depreciation		
	building (4%)	13370
	equipment (10%)	91539
	trucks (25%)	<u>7858</u>
		112,767
- interest on borrowed capital (14% of \$3071749)		<u>430,045</u>
Total manufacturing cost of 2640000kg gari		12,552,257
Manufacturing cost of 1 kilo gari		= <u><u>\$4.76</u></u>

Table 2: Manpower, Requirement and Costs

Annual rates for workers based on 250 days/annum operation. Labour rates are based on average salaries and wages in Ghana in 1982. Foreign exchange rate of C2.75 US\$ 1.00 was used to convert Ghanaian Cedis to US\$.

(i) <u>Indirect Labour</u>	No.	<u>Total Annual Cost</u> US\$
- Factory Manager	1	8730
- Asst. Factory Manager	1	6550
- Chief Clerk	1	2620
- Laboratory Assistant	1	2910
- Clerks/Messengers	3	5240

- Purchasing Officer	1	3270
- Driver	2	6110
- Assistant	2	4370
- Security Personnel	3	4580
- Maintenance Supervisor	1	3780
- " Skilled	3	9160
- " Unskilled	3	<u>6550</u>
		63870
Add 60% for <b>Social</b> Security, Fringe Benefits etc.		<u>38322</u>
Total indirect labour costs		102192
(ii) Direct Labour		
- Production Supervisor	3	11350
- Machine Operators	36	109960
- Peeling Operatives	135	<u>412370</u>
Add 60% for Social Security, Fringe Benefits etc.		<u>320208</u>
Total direct labour costs		853888
Total labour costs	=	<u><u>956080</u></u>

LIST OF SUPPLIERS AND MANUFACTURERS  
OF PROCESSING EQUIPMENT FOR GARI (9)

1. Complete Plant

Agricultural Engineers Ltd.  
Ring Road West Industrial Area  
P. O. Box 3707  
Accra - Ghana.

Maquina D'Andrea  
Rua Jose Bonifacacio  
29-9º - Sala 91  
Sao Paulo, Brazil.

Newell Dunford Engineering Ltd.,  
Newell Dunford House  
Portsmouth Road  
Surbiton  
Surrey, KT6 5QP  
United Kingdom.

Nivoba BV  
Postbus 40  
9640 AA Veehdam  
The Netherlands.

Projects Development Institute  
(PRCDA)  
National Science & Technology Development Agency  
3 Independence Layout  
P. O. Box 609  
Enugu  
Nigeria.

2. Grater

Robt Friess Kg  
Landmaschinen Fabrik  
Malsmsheim Krs.  
Leonberg, Nr. Stuttgart,  
Federal Republic of Germany.

Simon Barron Ltd  
Bristol Road  
Gloucester  
England.

S. Corbett & Son  
Park Street Works  
Wellington, Shropshire  
England.

3. Hammer Mill

(for gari manufacture)

Ascot Mec Works  
Ayr  
Scotland.



## PROCESS DESCRIPTION OF CASSAVA STARCH MANUFACTURE

Figure 2 shows the stages involved in the manufacture of starch from cassava tubers.

### Tuber Preparation

Woody ends of tubers are removed by hand with sharp knives in order to prevent damage to rasping machine. In the washing machine the tubers are washed to remove adhering dirt. The thin outer skin of the tubers is removed in the peeling machine. Most of the thick inner skin which contains some amount of starch is retained.

### Disintegration

The peeled tubers are chopped into pieces before they are rasped into a pulp.

### Extraction

The pulp is washed over a series of sieves with increasing fineness using water that is sprayed counter-current to the flow of the pulp. The wet waste-pulp is either pumped into fields as fertilizer or is dewatered, dried and sold as fodder.

### Purification

Crude starch milk is passed through a sand cyclone to remove sand and other dirt particles. The material then passes through two successive centrifugal separators in which soluble contaminants are removed from pure starch.

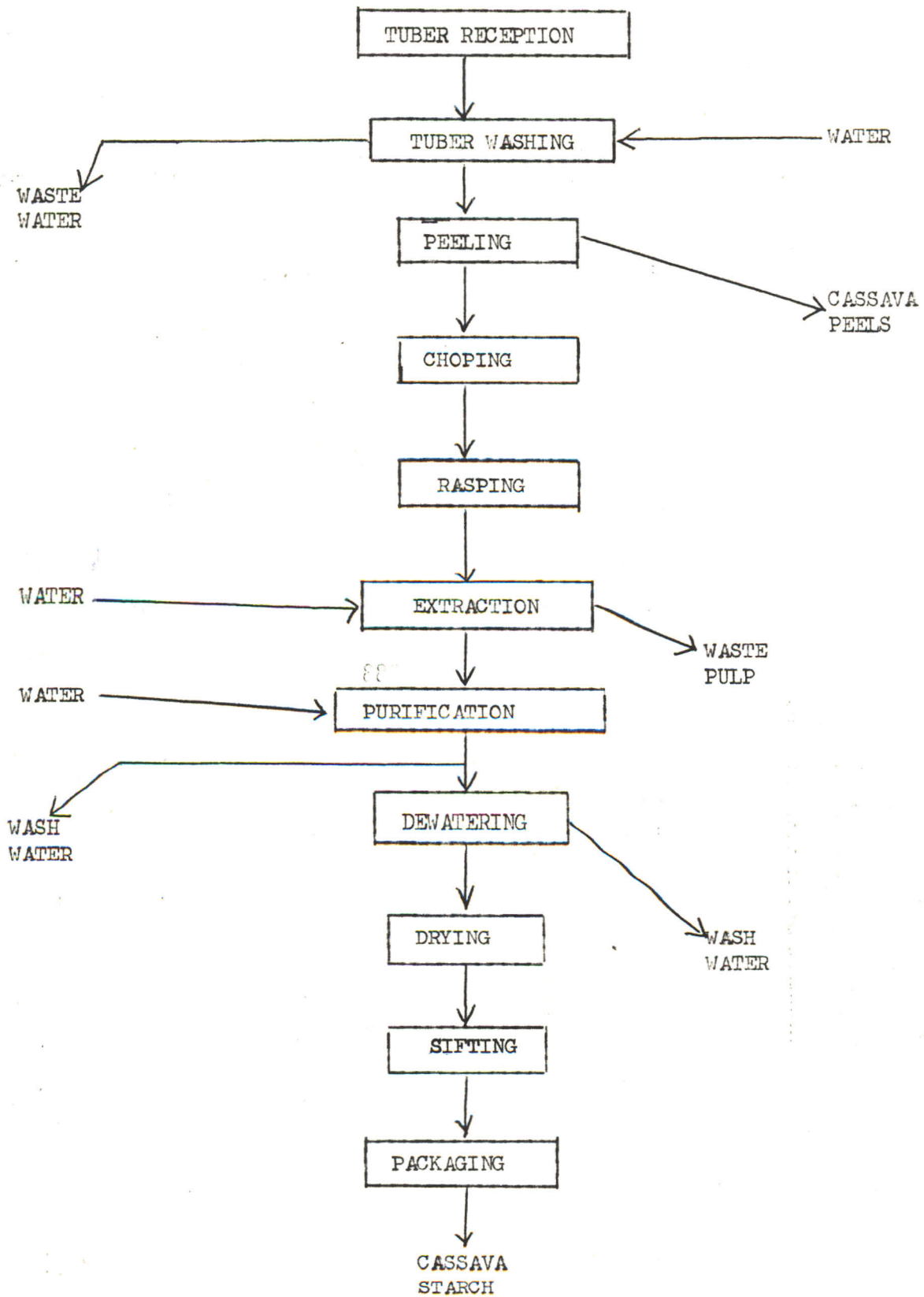
### Starch dewatering and drying

Before the starch is dried it is dewatered with a vacuum filter to reduce the moisture content to 40-45%. The final moisture content of the starch (10-13%) is attained by drying in a flash-drier. Dry starch is sifted and packed in jute bags.

### Sulphur dioxide

To avoid microbial contamination of the material, sulphur dioxide solution obtained by burning raw sulphur is added to the mash after the rasping stage at a concentration of 0.05%. Thereafter the acid is washed out in pure water during the purification stage.

FIG. 2 INDUSTRIAL PRODUCTION OF CASSAVA STARCH



COST ANALYSIS OF CASSAVA STARCH PRODUCTION

The following cost breakdown is based on previous studies (5)(7)(8) and information obtained from traditional processors and equipment manufacturers.

It is assumed that

- equipment is purchased duty free and transported to site;
- the plant operates 24hrs/day for 250 days in a year;
- 90% total capital (including 2 months working capital) is borrowed from a bank.

The starch factory has the capacity to process 2 tonnes cassava per hour and an output of 400kg dry starch per hour. Average rates in Ghana in 1982 are used as basis for cost estimates.

Official foreign exchange rate of  $\text{C2.75} = \text{US\$1.00}$  as it was in 1982 was used.

Table 3a: Total Fixed Capital Costs of a Starch Factory

	US\$
- Purchased equipment	539,220
- Equipment transporting Costs	64,700
- Installation costs	211,460
- Services	455,380
- 1 Truck (7 ton)	21,430
- Land (1 acre)	5,460
- Building (1260m <sup>2</sup> )	549,820
- Contingency (10% of fixed cost)	<u>184,750</u>
	2,032,220

Table 3B : Manufacturing Costs of Cassava Starch

US\$

## (i) Direct Production Costs:

- raw materials			
Cassava tubers (12000t)	8760000		
Sulphur (13.2t)	<u>23230</u>	8783230	
- packaging material (48000 sacks)		436320	
- direct labour (Table 4)		64944	
- utilities			
electricity (718390KWh)	138192		
Water (96000000 litres)	30740		
diesel oil-drying & vehicle (204292 litres)	<u>139000</u>	307932	
- Maintenance			
building (2%)	10996		
equipment (5%)	63538		
truck (15%)	<u>3220</u>	77754	

## (ii) Direct manufacturing costs:

- indirect labour (Table 4)		124064	
- ,factory overheads (20% labour cost)		37802	

## (iii) Indirect manufacturing costs:

- depreciation			
buildings (4%)	21993		
equipment (10%)	127076		
truck (25%)	<u>5360</u>	154429	
- interest on borrowed capital (14% of \$3305061)		462709	

Total manufacturing cost of 2400000kg starch 10449184

Manufacturing cost of 1 kilo starch = \$4.35

Table 4 : Manpower Requirements and Costs of A Starch Plant

Labour requirements are based on 250 days/annum operation. Average salaries and wages in Ghana during 1982 are used as basis for labour costs. Foreign exchange rate of £2.75 to US\$1.00 is used to convert Ghanaian cedis to US\$ as in 1982.

(i) Indirect labour	<u>No.</u>	<u>Annual Costs</u> US\$
- Factory Manager	1	8730
- Assistant Manager (Technician)	1	6550
- Clerk	2	3500
- Laboratory Assistant	1	2910
- Purchasing Officer	1	3270
- Maintenance, Mechanical	3	9160
- " Electrical	3	<del>9160</del>
- Lorry Driver	1	3050
- Driver's Assistant	1	2190
- Foreman	3	11340
- Security Personnel	3	4580
- Unskilled labour	6	13100
		<u>77540</u>
Add 60% for Social Security, fringe benefits etc.		<u>46524</u>
Total Indirect labour		124064
 (ii) Direct Labour		
- Supervisor	3	11350
- Operatives	6	18330
- Unskilled labour	5	10910
		<u>40590</u>
Add 60% for Social Security and Fringe benefits etc.		<u>24354</u>
Total direct labour		64944
Total labour costs		<u><u>189008</u></u>

Suppliers and Manufacturers of Equipment for Cassava  
Starch Production (2)(9)

Alfa-Laval Ltd. (of Sweden)  
Great West Road  
Brentford  
Middlesex  
TW8 9BT  
England

Bernauer  
Secadores Industries Ltda  
Praça Wilhelm Bernauer  
37-Villa Prodentente-CEP 03127  
3748 CEP 01000  
Sao Paulo  
Brazil

Continental Engineering Ltd.  
Lutmastraat 2  
Amsterdam  
The Netherlands.

Maquina D'Andrea  
Rua Jose Bonifacio  
29.9 - Sala 91  
Sao Paulo  
Brazil

Otto Wolf Co.  
63 Commerce Street  
Chambersburg  
Pennsylvania  
USA

Starcosa GmbH  
Postfach 5105  
3300 Braunschweig  
Fed. Rep. of Germany

Westfalia (Separators) Ltd.  
D-4740 Olde, Westfalia  
Werner-Habig-Str. 1  
Fed. Rep. of Germany.

Adolf Hubrich  
Maschinenbau  
2000 Hamburg 1  
Ernst-Merckstrasse 12-14  
Federationl Rep. of Germany.

Braunschweigische Maschinenbaustalt  
3300 Braunschweig  
Postfach 295  
Fed. Rep. of Germany

Dorr-Oliver  
Baden Powellweg 305  
P. O. Box 9090  
Amsterdam 1006 AB  
The Netherlands

Nivoba BV  
Postbus 40  
9640 AA Veendam  
The Netherlands.

Projects Development Institute (PRODA)  
National Sci. & Tech. Dev. Agency  
3 Independence Layout  
P. O. Box 609,  
Enugu,  
Nigeria.

Starketechnik Grindel & Co.,  
2 Hamburg 20  
Heinickestrasse 4  
Fed. Rep. of Germany.

PROCESS DESCRIPTION OF CASSAVA/WHEAT

BREAD MANUFACTURE (FIG. 3)

Formula

<u>Ingredients</u>	<u>Parts (Based on % total Flour weight)</u>
Wheat flour	85
Gari	15
Granulated sugar	7.3
Salt	1.0
Activated dried yeast	0.2
Margarine	1.0
Water	Variable

Breadmaking process

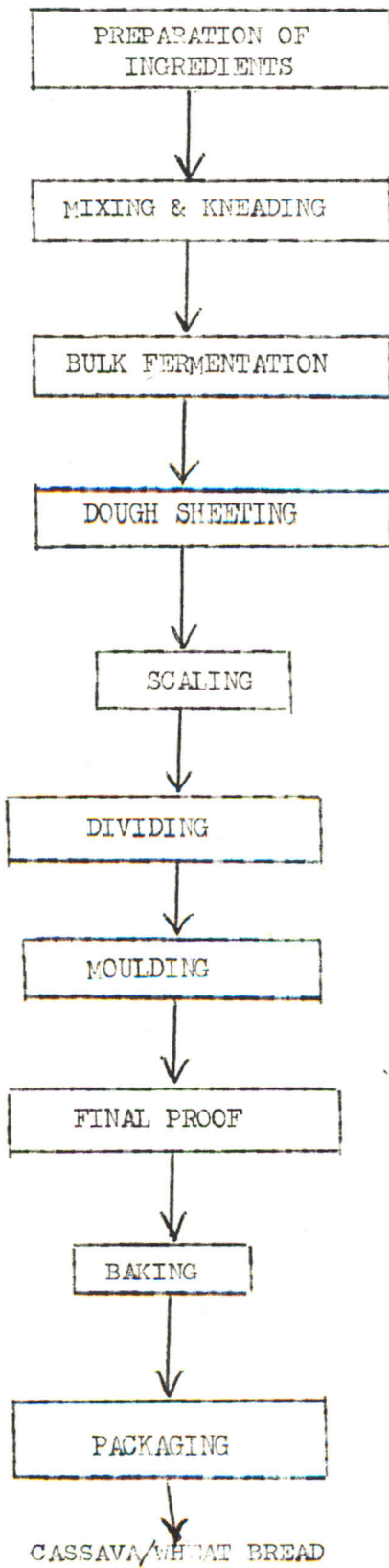
All the ingredients are weighed separately. The yeast is left in part of the water for about 15 minutes to disperse it. The gari is soaked in predetermined quantity of water for about 30 minutes. All the ingredients are thoroughly mixed and kneaded together in open-pan type mixers for a predetermined length of time.

The dough is left to ferment for about one hour at room temperature (25-27°C). Dough pieces are then developed by sheeting and folding about 10 times in the roller sheeting machines

After resting the dough for about 20 minutes, it is scaled to the desired weight which is in turn cut into smaller pieces with the hand operated dough dividers. The dough pieces are rounded by hand, rested for a few minutes before they are fed into the moulding machine or are moulded by hand and then panned.

They are left for 6-8 hrs on racks in an enclosed chamber at room temperature (25-27°C) to expand in volume before they are baked at 230°C for 30 minutes. The baked loaves are then cooled and packaged in polythene bags.

FIG. 3 CASSAVA/WHEAT BREAD MANUFACTURE





COST ANALYSIS OF CASSAVA/WHEAT BREAD PRODUCTION

The technology and cost of production of gari/wheat bread described here are based on the operations of the bakery project of the Ghana National Trading Corporation (G.N.T.C.), a state owned enterprise located in Accra. Cost estimates are adapted from a feasibility report prepared in 1977 and re-appraised in 1981 soon after the bakery was commissioned (6). The materials and procedure for breadmaking described above are generally used in Ghana by the large-scale bakeries (1). It is assumed that the bakery operates 24 hrs/day for 250 days in a year. 1981 average rates are used as basis for cost estimates. Foreign exchange rate of  $\text{¢}2.75 = \text{US\$}1.00$  is used to convert Ghanaian cedis.

Table 5a: Total Fixed Capital Costs of Bakery Plant

- purchased equipment	US <del>2343</del> 100
- equipment ransporting costs	42370
- installation costs	12750
- Services	18180
- delivery truck	18180
- building	127270
- land ( $\frac{1}{2}$ acre)	2730
- contingency (10% of fixed costs)	<u>45578</u>
Total	<u>501358</u>

Table 5b : Manufacturing Costs of Cassava/wheat bread

		US\$
(i) Direct production costs		
- Raw materials		
wheat flour (2142t)	1799280	
gari (321.3t)	1096200	
sugar (156.4t)	247272	
Salt (21420kg)	19243	
yeast (4284kg)	42336	
margarine (21420kg)	<u>82656</u>	
		3286987
- packaging material (3600000 pieces)		900000
- direct labour (Table 6)		37984
- utilities		
water	3273	
electricity	4364	
fuel	<u>10909</u>	18546
- Maintenance		
building (2%)	2545	
equipment (5%)	15380	
vehicle (15%)	<u>2727</u>	20653
(ii) Direct manufacturing costs:		
- indirect labour		66096
- factory overheads (20% total labour costs)		20816
(iii) Indirect manufacturing costs:		
- depreciation		
building (4%)	5090	
equipment (10%)	30760	
vehicle (25%)	<u>4545</u>	40395
- interest on borrowed capital 18 $\frac{1}{2}$ % of 331710)		61370
Total manufacturing costs of 3600000 kg bread		<u>4,52847</u>
Manufacturing cost of 1 kilo bread =		<u>\$1.24</u>

Table 6 : Manpower Costs of Cassava/Wheat Bread Production

Manning levels are based on 3 shifts of 8 hrs each/day for 250 days/year. Salaries and wages are based on 1981 rates in Ghana. Foreign exchange rate of ₵2.75 to US\$1.00 is used to convert Ghanaian cedis.

<u>Direct Labour</u>	<u>No.</u>	<u>Annual Salary</u> US\$	<u>Total Cost US\$</u>
Master baker	1	3640	3640
Assistant Baker	3	1770	3510
Bakery hand	3	1050	3150
Labourers	12	970	<u>11640</u>
Total direct labour costs			23740
Add 60% fringe benefits and social security			<u>14244</u>
Total direct labour costs			<u>37984</u>
<u>Indirect Labour</u>			
<u>Sales</u>			
Salesman	1	1680	1680
Driver/Salesman	1	1450	1450
<u>Accounts</u>			
Senior Accounts Manager	1	3640	3640
Typist	1	1230	1230
Clerk	2	1450	2900
Cashier	1	1450	1450
Messenger	1	1050	1050

Table 6 cont'd

<u>Indirect Labour</u>	<u>No.</u>	<u>Annual Salary</u> US\$	<u>Total Cost</u> US\$
<u>Administration</u>			
Factory Manager	1	5090	5090
Secretary	1	1680	1680
Clerk	1	1450	1450
Messenger	1	1050	1050
Day Watchman	1	1080	1080
Night Watchman	2	1090	2180
Security Officer	1	1450	1450
Driver	1	1180	1180
<u>Technical</u>			
Maintenance Supervisor	1	2910	2910
Mechanic	3	1640	4920
Electrician	3	1640	4920
Total Indirect Labour Costs			41310
Add 60% fringe benefits			<u>24786</u>
Total Indirect labour cost			66096
Total Labour costs			<u><u>104080</u></u>

LIST OF MANUFACTURERS & SUPPLIERS OF BAKERY

EQUIPMENT

NAME OF MANUFACTURER/SUPPLIER	EQUIPMENT
Bakers Equipment/Winkler, 210 Sylvan Avenue, Englewood Cliffs, New Jersey 07632, USA.	Dough mixers, fermentation cabinets, dough moulders, sheeting rolls, ovens.
Excelsior Industrial Corporation 130 Broad Ave. Fairview, New Jersey 07022, USA	Dough mixer
F. Aeschbach S.A., Industriestrasse 20, Aarau, Switzerland.	Dough mixer
G & R. Gilbert Ltd., Restmore Way, Hackbridge Road, Hackbridge, Surrey, England.	Dough mixers, baking ovens
Lockwood Manufacturing Co., 3170 Wesson Road, Cincinnati, Ohio 45208, USA	Bread and cake pans
Mettler Instruments A.G., CH-8606 Greifensee, Zurich, Switzerland.	Scales
National Manufacturing Company, Lincoln, Nebraska, USA	Dough mixers, fermentation cabinets, dough moulders, dough sheeting rolls.
Readhurst Equipment Ltd., Hanover House, Marine Court, St. Leonards-en-sea East Sussex TN 38 OXP, England.	Dough mixers, sheeting rolls, dough dividers, dough moulding machine, baking ovens.
Société Pavallier S.A. 26 Bourg-les-Valence, Drôme, France.	Baking ovens

NAME OF MANUFACTURER/SUPPLIER	EQUIPMENT
T. Errington & Sons Ltd., South Sea Works Rodney Road Fortsmouth England.	Bread and Cake pans
Thomas Collins & Co. (Bristol) Ltd. Bristol, England	Baking Ovens
Tom Chandley Ltd., Durelect Oven Works Windmill lane, Denton, Manchester M34 3RN England.	Baking Ovens
Tweedy of Burnley Ltd., Gannow Lane Burnley, Lancashire, England.	Dough mixers, dough moulding machines.

A C K N O W L E D G E M E N T S

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Stanford University Press, California.
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