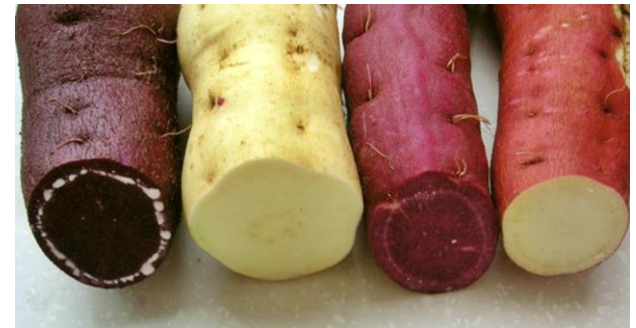


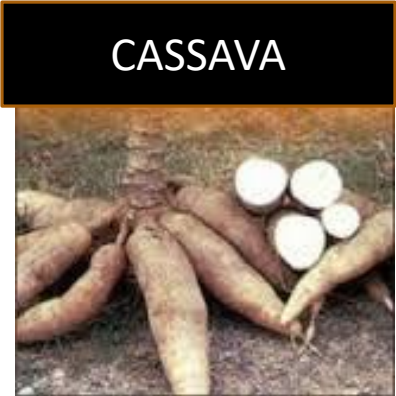
CASSAVA, SWEET POTATO, CORN



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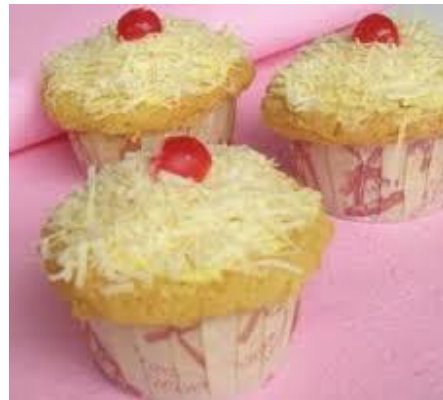
PROCESSED OF CASSAVA

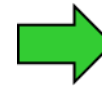
Cassava Flour; MOCAF

Cracker, chips frying

Agroindustry : sugar

Functional food







MAKING OF CASSAVA/SWEET POTATO FLOUR

- Peel the good cassava
- Slice the cassava into 0.5-cm thick pieces
- Soak sliced cassava in a solution of anti-browning agent.
- Soak the slices for 15 minutes.
- Drain the slices by placing them on trays with plastic mesh and then place them in the dryer.
- Dry in the sun (solar dryer) or in a hot-air dryer until dry and brittle.
- Grinding, sifting and packaging

Material for Making Corn Flour



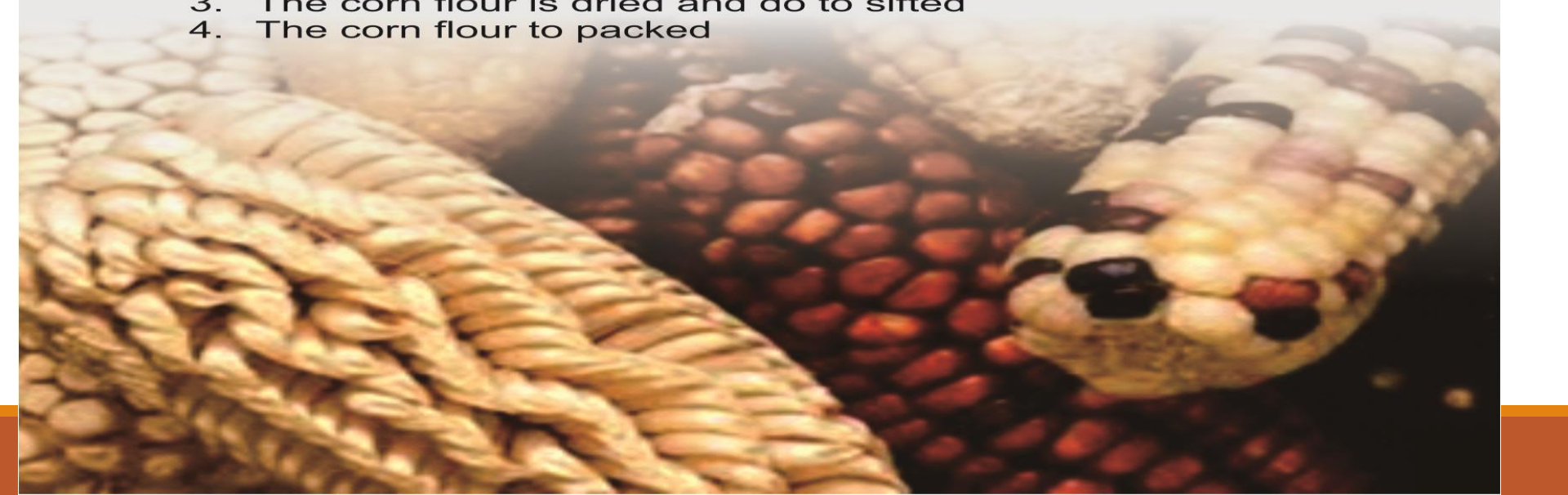
A photograph showing two ears of yellow corn cobs and a small yellow bowl filled with white corn flour. The background is a light, neutral color.

Corn Flour

Ingredients:

- Corn grits
- Water
- Drying machine

Steps of making :

1. The corn grits was washed from dirt and soaked for 3 hours then drained
 2. The corn grits are then dried and then crushed using a grinding machine produced by corn flour
 3. The corn flour is dried and do to sifted
 4. The corn flour to packed
- 
- A close-up photograph of corn cobs and corn flour. In the foreground, a corn cob is partially visible, showing its yellow kernels. Behind it, a pile of red corn kernels is visible. To the right, a corn cob with a mix of yellow, white, and dark kernels is shown. The background is dark, making the corn stand out.



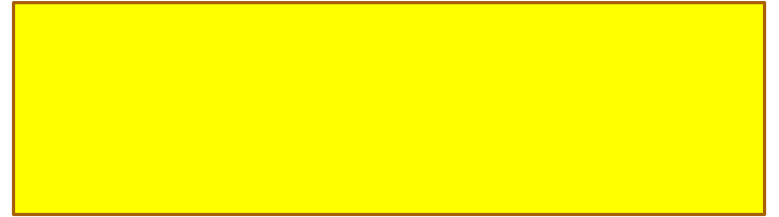
SLICER MACHINE



OVEN



NOODLE MAKER





Mixer Machine



Vacuum Evaporator



Milling Machine



SPINNER MACHINE

DEHYDRATOR





SIMPLE OVEN

Value of Cake Nutrition



Nutrition	Unit	Value
Energy	(kcal)	434.0
Protein	(g)	4.0
Fat	(g)	14.0
Carbohydrat	(g)	76.6
Calcium	(g)	19.0
Phospor	(mg)	82.0
iron	(mg)	1.99
Vitamins B6	(mg)	0.0067
Vitamins C	(mg)	0.3



TERIMA KASIH

