

ABSTRACT

Cassava Flour and Cassava Starch as Ingredients  
in Extruded Foods

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Cassava flour and cassava starch prepared from locally grown cassava (Manihot esculenta Crantz) as well as a combination of cassava flour with rice flour and with cornmeal were subjected to extrusion cooking.

The various ingredients utilized in this experimental work were all suitable for the production of crisp rod-shaped products that could find some use in the snack food industry.

The moisture content and the particle size of the feed ingredients had a significant effect on the quality of the cassava flour extrudates. Also cassava flour and cassava starch ingredients differed in their puffing characteristics when subjected to the extrusion cooking process.

The cassava flour mixed with the cereal flours and extruded gave rise to a variety of acceptable products. The blending of the cassava flour with the cereal flours in varying proportions could allow one to obtain certain desired product textures and dimensions using the same processing conditions. However the cereal flour flavours tended to predominate in the extrudates produced from these mixtures.