## **Ref. 664.23 HOL**

## CONTENTS

Introduction	1
Cassava plant and is culture	2
Use of cassava in the human diet	9
Processing of tapioca flour	16
types of factories	17
Installation and location of a tapioca mill	19
Preparatory mechanical treatment	23
Drying	56
Finishing operations	64
Baked tapioca products	69
Preparation of the wet flour before baking	69
Gelatinization	71
Drying	74
Examples of tapioca factories	76
Layout of a small mill	76
Layout of a medium-sized factory	76
Data on a large factory	79
Post processing operations	81
ANALYSIS OF CASSAVA AND TAPIOGA	81
Analysis of basic materials	81
Determination of the quality of tapioca	81
Specification for particular uses	84
Analysis and specifications of baked tapioca products	93
END-USES OF TAPIOCA	94
Food industry	95
Textile industy	95
Dextrin and glue	95
Laundry	96
Paper industry	96
Wood furniture	96
Miscellaneous applications	97
Competitive position of tapioca	97

De	evelopment plan for improvement of tapioca processing	99
Ap	ppendices	
I.	METHODS AND SPECIFCATIONS FOR DETERMINING QUALITY OF	
	TAPIOCA FLOURS (AS PUBLISHED BY THE TAPIOCA INSTITUTE OF	
	AMERICA, OCTOBER 1943).	103
II.	SPECIFICATIONS FOR DEXTRINE (ISSUED BY THE UNITED STATES	
	GOVERNMENT PRINTING OFFICE).	109
Selected references		111