



After retiring from being an executive in a paper and oil palm manufacturer, Nico Suparno met a mocaf producer in Trenggalek, East Java, and now he has a new activity: fermenting cassava with lactic acid bacteria for 10 hours. After the cassavas get dry, Nico processes them into mocaf (modified cassava flour). With 10-15 tonnes of flour production, Nico's turnover reaches IDR41-million-IDR61-million per month.

Using self made bacteria, Nico spends less production cost than other producers that spend up to IDR3.000 per kg. With production cost IDR3.000 per kg and selling price IDR4.100, Nico's net profit is IDR11-million-IDR16,5-million in a month.

The mocaf produced by Nico was discovered and introduced to the public by Dr Achmad Subagio, a lecturer of the Faculty of Agricultural Technology, Jember University, who finally invented mocaf production technology. It is the world's first mocaf having no aroma and flavor of cassava. It is more spectacular as it can substitute wheat flour that is still imported. "Mocaf opens a huge opportunity moreover if the government issued a policy to substitute 10% of wheat flour import," suggested Joko Mogoginta, the president director of PT Tiga Pilar Sejahtera Food that manufactures instant noodles made from a mixture of wheat and modified cassava flour for the market under three brands.

Apparently, cassava is not only prospective as mocaf, but also as dextrin—a modification of starch, in form of amorf substance, having white to yellowish color—and liquid glucose. The function of the former is differed based on quality. Dextrin quality A is mostly used by food and beverages industry such as to form layers as in peanut products, and to improve crunchiness, while dextrin B is used in paper and textile industry. Like dextrin quality A, liquid glucose is also needed in food, beverages, and confectionery industry.

Mocaf: New Innovation and Opportunity

Written by Administrator

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Modified cassava flour, dextrin, and liquid glucose are only some potential products of processed cassava. The emergence of production technology for those 3 processed products will definitely promote the prestige of cassava, a member of family euphorbiaceae. (**Sardi Duryatmo/Reporter(s): Ari Chaidir, Faiz Yajri, Nesia Artdiyasa, & Vina Fitriani**)

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1. Modified cassava flour without cassava flavor
2. Cassava chip sun-drying in Trenggalek, East Java
3. Mocaf processed products contribute cassava added value
4. Nico Suparno, market absorbs 15-30 tonnes of his mocaf production
5. The support capability of cassava plantation is very suffice
6. Noddles made from wheat flour and 35% mocaf still tastes delicious
7. Fransiscus Welirang, mocaf opens food alternative opportunity
8. Cahyo Hendriadi, building partnership to produce mocaf

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