ANANYANG GOODWAY MACHINERY & EQUIPMENT CO., LTD.
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Cassava starch production

As a professional cassava processing machine manufacturer in China, we spend more 27 years only for updating the best quality cassava starch production .

Goodway has been continuously developing cassava starch processing machine since 1991 to maximize product quality. From cassava root hopper until packaging stage, we can supply machines together with production process know-how.

The production process of cassava starch(tapioca) comprises the steps such as delivery and unloading cassava, washing, peeling, crushing, slurry and residues separation, de-sanding & de-silting, starch concentrating and refining, de-watering, starch drying and packaging.

We provide below a brief description on the main steps of the cassava starch(tapioca) production process.

Note: Goodway updates the cassava starch processing machine and cassava starch processing production line technology and machinery based on latest experience.



Below please kindly find our cassava starch processing flow chart:

CASSAVA STARCH PRODUCTION PROCESS



1 - Cleaning and Washing Cassava Roots:



2 - Peeling Cassava Roots:

Wash the fresh cassava roots in clean water to remove the surface mud and sand. It's the first step of cassava starch process and very important for the quality of final



Peel the washed cassava roots to remove the outer brown skin and inner thick cream layer. The water source should be checked regularly to ensure it is not dirty or contaminated.



3 - Crushing Peeled Cassava Roots into Slurry:



Crushing the peeled cassava roots into slurry and separate to remove the coarse cassava residues to obtain uniformly smooth cassava slurry. The crushing drum and all food contact areas should be made

from stainless steel.

4 - Cassava Slurry and Residues Separation:



5 - Raw Starch Milk Desanding and Desilting:

Commonly physical operation to separate fine cassava residues from cassava slurry. Oversize particles of cassava residues cannot pass through the lattice structure of the filter, while fluid and small



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6 - Starch Refining and Concentrating:



Solid control equipment that separate tiny sand and mud from the raw starch milk. De-sander is installed before the de-silter and normally the solids diameter for de-sander to be separated would be larger than for de-silter.



De-watering the pure starch milk to low water content of 35-40% by principle of vacuum suction filtration. Ensure sufficient water has been removed, otherwise the starch will form into lumps during drying.

8 - Drying Wet Starch into Dried Starch:



Effectively dry the wet starch into dried starch(tapioca) with low moisture content by principle of heat transfer exchange. The drying process is more reliable and of higher quality.



Presently, most of our managers are technical and marketing experts, including more than 100 mechanical engineers, they are major in mechanical equipment and many years experienced in mechanical equipment manufacturing, research and development. So far Goodway has acquired 35 national patents in the field of cassava & potato processing machinery. Meanwhile, we cooperate with many high technology partners and Institutes, as well as many professional universities all the time.

If you want to know more about starch manufacturing process, you are welcome to visit our factory any time.