



Innovations

Advances in the manufacture of potato starch inspired us in the nineties to introduce a number of innovations in the cassava starch industry

Root Washer

The traditional paddle washers were replaced by rotating washing drums using a water saving counter current flow.

Rasper

High-speed rasps (graters) improved the extraction and yield.

Starch Extractors

Closed CIP-capable centrifugal screens in series enabled fruit water as flushing fluid and water savings.

Hydrocyclones

Centrifuges were replaced by hydrocyclones in serial batteries.

The counter current flow saved water. The fruit water became more concentrated and useful.



Factory Hall for a capacity of 4 t/h of cassava starch.



Intake and washing 20 t/h of fresh cassava roots



Cassava Starch Dryer

Process

New Operation Control Center (OCC) improved the overall quality and manpower utilization.

Motor Control Center (MCC) enabled new and cost-effective factory layout.



The process and process control gave flexibility in design of any capacity from 2½ t/h of starch and up.

Most important was the higher starch quality matching any international standard.

Starch Dryer

Another innovation was flash dryers with practically no dust in the exhaust air.

Achievements

- High purity
- High yield
- Low water
- Low energy
- Flexible design