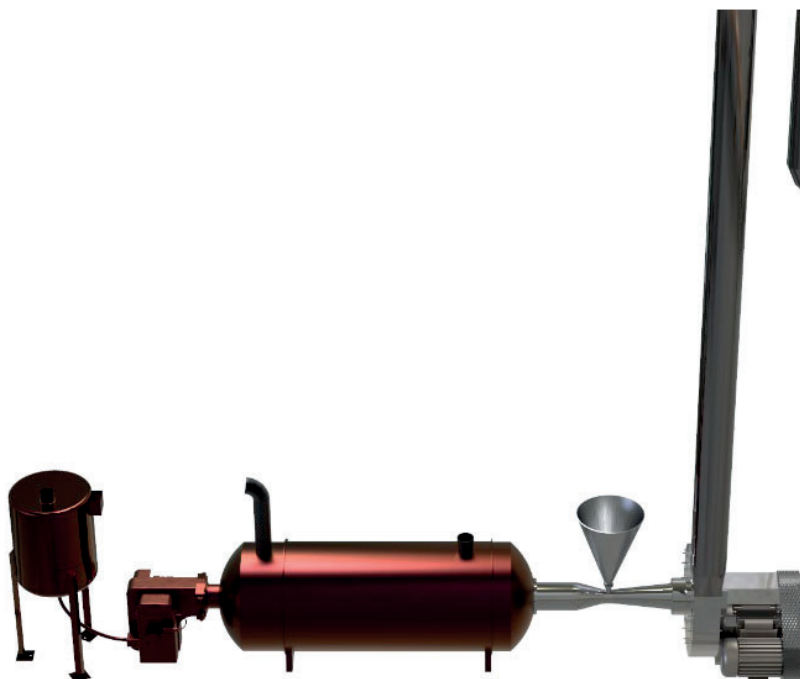
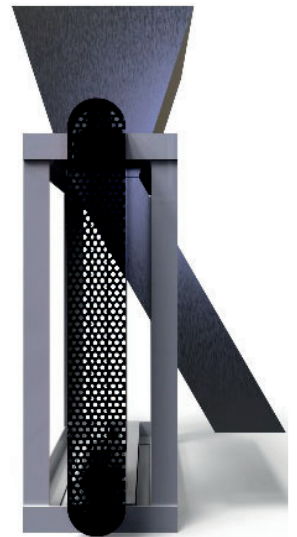


# What to know before buying a CASSAVA FACTORY

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What you need to know before buying:

# CASSAVA FACTORY

## 1. Introduction

The design of food processing centres is still greatly based on practical experience and empirical knowledge. This is mainly due to the complexity of food composition and its variable structure. Processing centres must produce food products that are safe, nutritious and acceptable to the consumers. The aim of designing processing centres should be to achieve it with high productivity, and low cost.

## 2. Design of cassava processing centres

Cassava processing involves several unit operations, and each of them requires specific processing equipment. The selection of the correct equipment is very important from economic, operational, and maintenance points of view. The equipment should be durable, reliable, easy to clean, cost-effective and safe. In addition, it must comply with national standards and regulations.

Cassava processing equipment should be designed in a way that food contact surfaces do not have sharp corners or crevices; there should be no threaded bolts, screws or rivets in or above food contact areas; and welded joints should be continuous and flush, with a smooth finish. In addition, the material from which the equipment is constructed should be carefully considered. Most machines are built with metal, and therefore corrosion resistance is imperative. The mechanical strength of the metal is also important. Furthermore, the metal must not exchange components with the food, it should have a smooth, polished surface, it should not react with detergents, and should be easy to clean.

Another important step in designing cassava processing centres is equipment sizing. The processing operation should be continuous, since it is more cost-effective than batch operation, and therefore bottlenecks must be avoided. Proper equipment sizing assures that processing is done as fast and economically as possible, reducing losses, preventing microbial spoilage and avoiding quality degradation. Equipment sizing is done based on the intended capacity of the processing centre. However, flexibility requirements and future expansion plans should also be considered. The online calculator can assist you in determining the correct size of the equipment that should be acquired.

## 3. Summary: check before buying

- Is the equipment durable, reliable, easy to clean, cost-effective, and safe?
- Does the equipment comply with national standards and regulations?
- Is the equipment free from sharp corners or crevices?
- Are all the welded joints continuous and flush, with a smooth finish?
- Is the equipment built with material that is food-safe and corrosion-resistant?
- Does the equipment's sizing assure continuous operation without bottlenecks?