Cassava Starch Manufacturing Industry

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<table>
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<tr>
<td><strong>Capacity:</strong></td>
<td>0</td>
</tr>
<tr>
<td><strong>Plant and machinery cost:</strong></td>
<td>0.00 Lakh</td>
</tr>
<tr>
<td><strong>Working Capital:</strong></td>
<td>0.00 Lakh</td>
</tr>
<tr>
<td><strong>Rate of return (ROR):</strong></td>
<td>0.00 %</td>
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<tr>
<td><strong>Break Even Point (BEP):</strong></td>
<td>0.00 %</td>
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<tr>
<td><strong>TCI:</strong></td>
<td>0.00 Lakh</td>
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<tr>
<td><strong>Cost of Project:</strong></td>
<td>0.00 Lakh</td>
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Cassava starch is produced primarily from the wet milling of fresh cassava roots and it is also produced from dry cassava chips. Starch is the major component of cassava which is present in large amounts which have 25% of starch content that is obtained from mature and good quality cassava roots. Around 60% of cassava starch is obtained from the dry cassava chips and around 10% of dry pulp is also available from the 100 kg of cassava roots.

Cassava starch has many beneficial properties which include paste clarity, high viscosity, and freeze-thaw stability which is generally needed for industrial purposes. Cassava starch is non-gluten, non-GMO (genetically modified organisms) and non-allergenic ingredient. Cassava starch is gluten-free which is highly preferred by consumers that are gluten intolerant.

Cassava starch is also known as tapioca flour or tapioca starch. Cassava starch is mainly used in sweetened as well as in unsweetened bakery products. Cassava starch is majorly used in the manufacturing of monosodium glutamate (MSG) in various Latin American countries. Cassava starch is mostly preferred in various bakery products and confectioneries than any other starches.

Tapioca Starch Applications:

Tapioca starch is used in varied industrial as well as commercial applications. Its uses as so diverse that it can be found in almost all kinds of industries ranging from paper, textile, food and furnishings.

- Tapioca starch has excellent binding capacity so used in adhesive industry. After mixing it with water, it becomes quiet sticky and remains like this for a long period of time. Industrial glues are also made from the high quality tapioca starch.
- It is used as filler in compounded animal feed.
- Tapioca starch is extensively used in many textile processes. It is required during sizing of yarn and also for finishing cotton as well as polyester fabrics. Also it is used while producing textile during its process of mixing, printing and finishing. During the process of mixing it is used as a sizing agent. Tapioca starch is also used as a finishing agent to make the fabric smooth. Also it makes the colors of the fabric very sharp and durable.
- Tapioca starch is extensively used in many kinds of confectioneries as thickeners, gelling agent, for foam strengthening as well as film foaming and glazing. Low viscosity tapioca starch is used in jellies and gums. While casting, powdered starch is used as a mould release.
- Tapioca starch is used in place of sucrose in beverages.
- From this starch ethanol is also made that is used as a fuel. 720 litres of ethanol is produced from 1 ton of starch.

Market Outlook

The global cassava starch market is segmented on the basis of starch, grade, end user, nature, application, and region. The global cassava starch market is segmented on the basis of starch such as unmodified or native starch, modifies starch (for industrial purposes) and sweeteners which includes high-fructose syrup and glucose. The global cassava starch market is segmented on the basis of grade which include food grade, feed grade, and industrial grade. The global cassava starch market is segmented on the basis of application in which cassava starch is used as a stabilizing agent in various food products such as soups, sauces, soy-based beverages and meat products.

The global cassava starch market is segmented on the basis of end users such as animal feed, paper industries, and food and textile industries, cosmetic industries and others. Animal feed industry uses dried cassava roots as an ingredient along with cassava pellets and cassava meal for livestock. The global cassava starch market is segmented on the basis of nature such as organic cassava starch and...
conventional cassava starch. Cassava starch is also used in confectionery coatings, bakery products, and others. Hence, the global cassava starch market is expected to represent a significant growth over the forecast period.

The global cassava starch market reached a production volume of more than 8 Million Tons in 2017, registering a CAGR of 5.2% during 2010-2017. The market volume is further projected to cross 10 Million Tons by 2023, at a CAGR of 4.0% during 2018-2023. Cassava starch, or tapioca, is procured from cassava roots through the process of washing and pulping. It is rich in iron, folate, manganese, carbohydrates and calcium.

In comparison with its alternatives, cassava is a relatively cheap raw material containing a high concentration of starch. Moreover, cassava starch offers numerous advantages such as neutral taste, high level of purity and excellent thickening characteristics. It also has a high paste clarity, freeze-thaw stability and paste viscosity. Owing to this, cassava starch finds applications in diverse industries like food, beverage, fuel, textile, sweeteners and paper.

Growing demand for cassava starch as a stabilizing and binding gent in various food products is a major factor driving the global cassava starch market worldwide. Manufacturers are offering innovative cassava starch-based products to the customers in order to remain in the competition in the market. Dried cassava roots extraction is used for feeding and lactating livestock. Cassava starch is also used for the application such as bakery products, confectioneries, jams and jellies, monosodium glutamate, caramel, and others. Cassava starch is a good source of minerals such as calcium, manganese, phosphorus, iron and others. Hence, the global cassava starch market is expected to represent a significant growth over the forecast period.

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Geographically, the global tapioca starch market is segmented into seven regions namely North America, Latin America, Eastern Europe, Western Europe, Japan, and Asia Pacific excluding Japan, and the Middle East and Africa. Asia Pacific excluding Japan is expected to dominate the market in terms of demand generation and consumption. APEJ contribute significantly in the global tapioca market. India, China, Thailand, and Indonesia are prominent Asian countries that lead the regional market. North America and Western Europe has the considerable share in the overall tapioca market and is expected to have significant growth in the market. Thus the global tapioca market is expected to gain traction in the forecast period.

Food manufacturers are experimenting ways for delivering different snacks including tapioca starch, to compete with corn and potato starch-based snacks that have an established presence. Consumer preference for clean-label products, along with quality & taste, in combination with this cassava extract’s ability to serve as an effective alternative to modified starches employed in processed food products, will continue to be significant growth determinants for the tapioca starch market.

Tapioca starch has witnessed extensive adoption as bodying agent in a plethora of commercially available baby food products and infant nutritional supplements. Gluten-free, organic tapioca starch has witnessed high consumption from individuals affected from celiac disease. Uptake of female working population, which has driven demand for infant formulas, will further compliment expansion of the tapioca starch market in the upcoming years.

Some of the prominent players in the global tapioca starch market includes Ciranda, National Starch & Chemical (Thailand) Limited, Hunan ER-KANG, Authentic Foods, Quality Starch & Chemicals (India) Pvt. Ltd., American Key Food Products (AKFP), Cargill, Ingredion, and others. The players include various value
chain members contributing to the growth of the market.

Tags

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