

Cassava Crisps



This is a soft and good textured crispy snack food made from cassava flour, maida, rice flour, bengol gram flour, salt, baking soda, turmeric powder and oil. The dough made with hot water is proofed for 1 hour then extruded through the small pore size die having round holes. The deep fried material is mixed with fried nuts, curry leaves etc. before packing. The

nutrition facts include: Protein- 7.48%; Fat - 24.53%; Energy - 465 kcal/100g; Calcium - 332 mg% and Iron - 8.6 mg%.*



* Subject to slight variation depending on the variety and quality of other ingredients

Other products include: Cassava nutrichips (without egg), Cassava salty dimons, Cassava hot sticks, Cassava salty fries, Cassava sweet dimons etc. for which also formulations are available.

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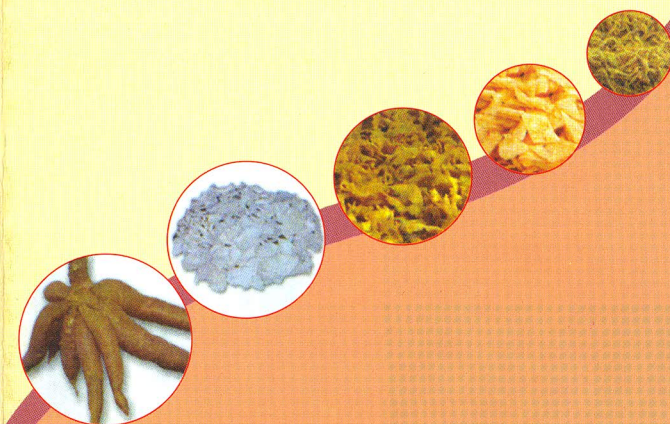
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FRIED SNACK FOODS FROM CASSAVA



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This is a hot snack food having good texture and taste made out of cassava flour. The other ingredients include maida, bengal gram flour, salt, chilli powder, asafoetida, baking soda and oil. The ingredients are thoroughly mixed and made into dough with hot water (50°C), proofed for 1 h and then extruded through hand extruder having flat rectangular holes, into hot oil. The nutrition facts include: Protein - 6.6%;



Fat - 25.5%;
Energy - 454 kcal/100g;
Calcium 248 mg% and Iron 8.4mg%.*

* Subject to slight variation depending on the variety and quality of other ingredients

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This is a sweet snack food made out of cassava flour, maida, baking soda and oil. The ingredients are mixed well and made into dough with hot water (50°C). The dough after proofing for 1 h is hand extruded through die having round holes, into hot oil. The fried product is then coated with sugar by dipping for a few minutes in sugar syrup having thick consistency. The nutrition facts



include: Protein - 5.4%; Fat - 15.6%; Energy - 473 kcal/100g; Calcium - 40 mg% and Iron - 5.4mg%.*

*.Subject to slight variation depending on the variety and quality of other ingredients

Cassava Crisps



This is a high protein snack food made out of cassava flour by mixing with other ingredients like maida, roundnut paste, egg, salt, sugar, sesame, coconut milk, baking soda and oil. After mixing the ingredients, hot water is added and mixed to form smooth dough. The dough after proofing is made into small balls which are then spread into sheets of 0.2cm thickness.



This is then cut into diamond shape using a sharp knife and deep fried in oil. The nutrition facts include: Protein - 11.6%; Fat-26.1%; Energy- 470 kcal/100g; Calcium-346 mg% and Iron-9.0mg%.*

* Subject to slight variation depending on the variety and quality of other ingredients