

here are some of the uses of Cassava:

- Tuber Uses:
1. Gapelek (dried and sliced root)
  2. Farinha (hot cereal)
  3. Cassava bread
  4. Gari (fermented porridge)
  5. Cassiripo (sells for \$9.00 per 12 oz.)  
*we have a market for it already*
  6. Pastes
  7. Vegetable cheese product (high protein fermented cassava)
  8. Starches
  9. Bakery products
  10. Cassava rice
  11. Confections
  12. Canned fruits, jams, preserves
  13. Commercial caramel
  14. Adhesives; corrugated cardboard, revoistening gums  
foundry industry, well drilling, paper industry, textile industry,  
plywood.
  15. Cassava alcohol
  16. Composite flours-fortified
  17. Tapioca-puddings, pie fillings
  18. Macaroni
  19. Animal foods (chipped cassava)
- Green Leaf
1. Animal food (dried and ground)
  2. Human food (greens)
- Stalks
1. Particle board
- Our own uses for Cassava:
1. Cold cereal
  2. Hot cereal
  3. Corn bread
  4. Cassava cookies
  5. Tortillas
  6. Crackers
  7. Candy bars
  8. Foot powder, baby powder

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- problems: 1. Cassava is mainly a bulk food. It is not very nutritious.  
(there are ways to make it high protein.)  
2. We lack the proper packaging for finished products.  
3. We lack the proper utensils and area for work.

Cassava has alot of possibilities and I think it will sell since  
I was told Guyana is very short of cassava. It is rarely available.

From , Mary Wotherspoon

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