
Vision

The Unit aims to be the Center of Excellence of- Cassava and starch properties- Cassava starch process- Cassava starch modification- Cassava and starch application

The Unit's goal is to support the industrial sectors in order to strengthen their competitiveness in the world market. Our missions include:- To conduct research and development on cassava starch property, processing, modification and industrial application- To coordinate technology between producers and users- To collect and distribute information, transfer technology, support technical service and undertake joint research with related agencies and the private sectors

In-house research, technology training and information services form the core of the Unit's activities. Major activities include: Core Competence DevelopmentThe Unit strives to assist in strengthening the industrial base of the cassava processing industry and to improve human resource capability by providing information on, or undertaking research related to:

- Implementation of suitable methodology for the biochemical and physiochemical determination of cassava and derivative products- Understanding the physiochemical properties of cassava and starch- Improving cassava starch extraction efficiency and product quality- Creation or adaptation of technology suitable for transformation of cassava starch to value added products- Production of value added products from processing waste- Improving industrial utilization of cassava

Research projects completed by the Unit demonstrate a strong capability to combine basic researches with industrially orientated application. Completed and on-going projects include:- Root and starch quality of various cassava varieties developed in Thailand- Varietal and environmental factors on cassava root and starch properties- Improvement of cassava starch production efficiency by new technology adoption- Establishment of quality control plan in cassava starch process- Attainable technology for sugar syrup production from cassava chips and waste for fermentation process- Physical modification of cassava starch by mechanical and hydrothermal treatment- Chemical modification of cassava starch and potential application in food and paper industry- Production of biodegradable packaging material from cassava starch

The Unit provides various technical services to support and promote industrial capability including:- Starch Conference: The international conference on starch technology - 'Starch Update' is organized every two years in order to refresh starch technologists with new information and technology.- Seminar and workshop: A series of seminars and workshops is continually arranged aiming at transferring technology and increasing basic understanding of cassava starch structure, properties, processing and application. - Technical training: Personal from government agencies, universities (national and international) or the private sectors are regularly instructed on starch properties and their instrumental analysis.- Contract researches: The Unit provides research assistance to industrial users via a joint-research or a contract research by experienced researchers.- Information service: The information concerning any aspect of cassava can be exchanged internationally through www.cassava.org and quarterly newsletter 'StarchNews'. - Analytical services: The analysis of cassava starch quality including chemical (the content of sugar, starch, sulfur dioxide, cyanide etc.), biochemical (amylose and amylopectin content and fine structure etc.), physical (granule morphology, crystallinity etc.) , physico-chemical (paste and gel properties, gelatinization analysis etc.) and microbial properties (microbial loads, pathogenic contamination etc.) can be conducted by very high skilled researchers.