

Asia and Oceania

In Asia, more than half of the cassava produced is used directly for human consumption. The rest is exported as dried chips or pellets.

The crop represents an economic source of calories and sometimes complements insufficiencies in rice supplies.

DRIED PRODUCTS

■ **Gaplek:** Consists of pieces of roots that had been previously peeled and washed, then dried in the sun until a moisture content of 13% to 20% is obtained, depending on the preparation method to be used.

■ **Krupuk:** A local snack, which is a major item for daily consumption in Indonesia. Cassava starch is pregelatinized, subjected to cold extrusion, and dried in the sun.

■ **Landang:** A dried product, traditionally known in the Philippines as *cassava rice*. Cassava roots are peeled, soaked in water for 5 to 7 days, macerated, dried in the open air, and pressed to extract the juice. The resulting pulp is sieved and agitated until small pellets are formed, which are then dried and steamed, and again dried in the sun for 3 to 5 days.

SEMI-MOIST PRODUCTS

■ **Gatot:** Gaplek pieces are steamed, spread over a bamboo framework or roof, and sprinkled continually with water to maintain them moist for 2 to 3 days.

■ **Oyek:** Cassava roots are peeled and submerged in water for about a week, then drained, ground, and kneaded with water. They are then steamed and dried in the sun

■ **Tape:** Half-cooked cassava pieces are left to ferment with a mixture of the moulds *Chlamydomucor oryzae* and *Rhizopus oryzae* for 2 or 3 days between plantain leaves. Hydrocyanic acid levels drop sufficiently for the product to be eaten in relative safety.

