

Table Cassava Specification

Type	Moisture (%)	Starch (%)	Whiteness /Color	Texture	Application/Purpose
Sticky Cassava	±60%	32–36%	Milky white	Sticky & chewy	Fermented, snacks, local dishes
Butter Cassava	±62%	25–30%	Natural yellow	Soft & sweet	Steamed dishes and chips
Manggu Cassava	±58–60%	28–33%	Bright white	Tender & savory	Side dishes, traditional cakes
Garuda Cassava	±60%	30–35%	Clean white	Soft, slightly firm	Versatile – suitable for chips, and fresh market