Abstract

Cassava (Manihot esculenta) is an important food crop as sources of food-producing carbohydrates and food raw materials. One of the cassava processing diversification efforts that are currently being developed is the flour Mocaf (Modified Cassava Flour).

The process of making flour mocaf by fermentation using Lactobacillus plantarum, Saccharomyces cerevisiae, and Rhizopus oryzae with a variable time 2, 3, 4, and 5 days.

From the result showed increased levels of protein and fat levels in mocaf. Levels of protein and fat is best obtained at the time of fermentation for 3 days is to Saccharomyces cerevisiae (protein and fat 2.290% 3.635%), Rhizopus oryzae (protein 4.722% and 3.756% fat) and Lactobacillus plantarum on the fermentation of the best 5 days (protein 8.577% and 2.801% fat). For ash content, and fiber no significant changes or nearly constant. And there is a decrease in the levels of HCN and starch content. Lowest levels of HCN obtained at 3 days of fermentation wakru is to Saccharomyces cerevisiae (HCN 2.850 mg / kg), Rhizopus oryzae (HCN 2.775 mg / kg) and Lactobacillus plantarum (HCN 1.800 mg / kg).

Keyword: Mocaf, Lactobacillus plantarum, Saccharomyces cerevisiae, Rhizopus oryzae