



EKSPOR BERKAH BERSAMA

MODIFIED CASSAVA FLOUR
MOCAF



ABOUT US

We are a small trading company registered and certified based in Indonesia with a mission to bring our nature product out to the global market.

We partnershiped with an experienced farmers, manufacturers and other small entrepreneurs with more than 10 years in engaging the work around the field to bring out the product they well-cultivated and processed with high standard.

Company GST number 62.418.036.0-532.000

PRODUCT CATALOG

MOCAF

Mocaf (Modified Cassava Flour) is a versatile and nutritious ingredient that can be used in a wide range of food applications. Made from the cassava root, Mocaf is gluten-free, high in fiber, and rich in vitamins and minerals, making it a healthy alternative to traditional wheat flour.

Mocaf has a neutral taste and a fine texture, making it suitable for use in baking, cooking, and food processing. It can be used to make a variety of products, including bread, cakes, noodles, and snacks, and can be blended with other flours to create unique and flavorful recipes.

In addition, Mocaf is an eco-friendly and sustainable ingredient, as cassava is a drought-tolerant crop that requires minimal water and fertilizer compared to other grains. By using Mocaf in their products, food manufacturers can help promote sustainable and responsible food production practices.

Overall, Mocaf is a valuable ingredient that offers numerous benefits for both consumers and the environment. With its versatility, nutritional value, and sustainability, Mocaf is an excellent choice for food manufacturers looking to create healthy and flavorful products.



PRODUCT CATALOG

MOCAF Compositions

Moisture	9,47 %
Total Fat	0,4 %
Saturated Fat	0,2 %
Energy and Fat	3,6Kcal/100g
Total Energy	356,12Kcal/100g
Ash	0,88 %
Carbohydrate	78,06%
Mesh Fineness	99,02%



PRODUCT CATALOG



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