

Cassava and its byproducts have a variety of uses:

Direct Uses:

1. Food:

- **Fresh Roots:** Eaten boiled, baked, or fried.
- **Processed Products:** Made into flour, tapioca, garri, fufu, and other local dishes.

2. Animal Feed:

- Cassava roots and leaves are used as feed for livestock due to their high carbohydrate content.

Industrial Uses:

1. Starch Production:

- Cassava is a major source of industrial starch used in food products, paper, textiles, and adhesives.

2. Biofuel:

- Cassava is used to produce ethanol, which can be used as a biofuel.

3. Sweeteners:

- High-fructose cassava syrup is used as a sweetener in food and beverages.

Byproducts and Their Uses:

1. Peels:

- **Animal Feed:** Dried and processed peels are used as a high-fiber feed for livestock.
- **Fertilizer:** Peels can be composted and used as organic fertilizer.

2. Leaves:

- **Animal Feed:** Rich in protein, cassava leaves are used as feed for ruminants.
- **Human Consumption:** In some cultures, young cassava leaves are cooked and eaten as a vegetable.

3. Cassava Pulp:

- **Animal Feed:** Pulp remaining after starch extraction is used as feed.
- **Biofuel Production:** Pulp can be fermented to produce biogas.

4. **Tapioca:**

- **Food Product:** Used in puddings, bubble tea, and as a thickening agent in cooking.

Nutritional and Medicinal Uses:

1. **Dietary Fiber:**

- Cassava products, especially the flour, are a good source of dietary fiber.

2. **Medicinal Uses:**

- In traditional medicine, cassava leaves and roots are used for their anti-inflammatory and wound-healing properties.

Other Uses:

1. **Construction Material:**

- Cassava starch is used as a binder in the production of eco-friendly construction materials like bricks.

2. **Cosmetics:**

- Cassava starch is sometimes used in cosmetic products as a thickening agent or absorbent.

Overall, cassava is a highly versatile crop with significant economic and nutritional importance, especially in tropical and subtropical regions.