ABSTRACT

VALUE ADDED ANALYSIS OF MOCAF (MODIFIED CASSAVA FLOUR)

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Mocaf flour is a product derived from cassava processing using the principle of modifying cassava so that the result differs from cassava flour. The objectives of this research are to determine: (1) The production process of mocaf. (2) The value-added obtained in the processing of cassava into mocaf. (3) The profitability of mocaf agro-industry entrepreneurs. This study was conducted in Bojongmengger Village, Cijeunjing Subdistrict, Ciamis Regency, using a case study method. The research was conducted from March to October 2023. Respondents were purposively sampled. The data analysis methods used were descriptive analysis and the Hayami method. The results of the research show that the value-added obtained from cassava processing into mocaf flour is Rp. 4,780/kg of raw material, with a value-added ratio of 63.74 percent, and a profit margin for entrepreneurs of 66.47 percent. The research results indicate that the value-added from cassava processing into Mocaf flour carried out by the mocaf processing agro-industry is significant.

Keywords: Value Added, Mocaf, Cas