



## **Analysis of Income and Business Efficiency of Cassava Processing Into Mocaf Flour (Case Study at KWT Sedap Malam Bandar Lampung)**

**Maria Ulfah<sup>1\*</sup>, Shinta Tantriadisti<sup>2</sup>, and Dita Pratiwi<sup>3</sup>**

[mariaulfah@polinela.ac.id](mailto:mariaulfah@polinela.ac.id)<sup>1</sup>, [shintatantriadisti@polinela.ac.id](mailto:shintatantriadisti@polinela.ac.id), [ditapратиwi@polinela.ac.id](mailto:ditapратиwi@polinela.ac.id)<sup>3</sup>

<sup>1,2,3</sup>Politeknik Negeri Lampung, Indonesia

\*Korespondensi: [mariaulfah@polinela.ac.id](mailto:mariaulfah@polinela.ac.id)

### **Abstrak**

Mocaf flour is cassava flour that undergoes fermentation utilising microorganisms and yeast. The conversion of cassava into mocaf flour seeks to enhance the longevity of cassava while simultaneously augmenting the product's worth. This research aims to: (1) to analyze the cost structure of the mocaf flour enterprise at KWT Sedap Malam, (2) to analyze the income generated by the mocaf flour enterprise at KWT Sedap Malam, and (3) to analyze the efficiency of the mocaf flour operation at KWT Sedap Malam. This study was conducted from May to July 2023 at KWT Sedap Malam, Bandar Lampung City. The employed research methodology is the case study approach at KWT Sedap Malam. Quantitative descriptive data analysis techniques were employed to address the research objectives. An analysis of the cost structure and income of the mocaf flour business was conducted utilising the cost and income formula. The effectiveness of the mocaf flour enterprise was evaluated by R/C analysis. The findings of this investigation are as follows: (1) The cost structure of the Mocaf flour enterprise, commercial milling services, and raw cassava tubers represents the predominant shares, comprising 45.24% and 30.16% of total expenditures, respectively. (2) The average monthly revenue generated from the production of modified cassava flour (Mocaf) by KWT Sedap Malam is IDR 1,610,666.67. (3) The production of modified cassava flour (Mocaf) by KWT Sedap Malam attains an R/C ratio of 1.81.

### **Status Artikel:**

Disubmit : 25-02-2026

Direvisi : 12-03-2026

Diterima : 31-05-2026

### **Kata Kunci:**

Mocaf Flour;

Income Analysis;

Efficiency Analysis;

KWT Sedap Malam.



© 2026 Maria Ulfah, Shinta Tantriadisti, and Dita Pratiwi

This work is licensed under a

[Creative Commons Attribution-ShareAlike 4.0 International License](https://creativecommons.org/licenses/by-sa/4.0/).

## **INTRODUCTION**

Cassava is a carbohydrate-dense agricultural crop in Indonesia, supplying essential energy for human sustenance. Cassava can be transformed into semi-finished or ready-to-consume goods, so significantly enhancing its value. The agro-industry in Indonesia now favours imported wheat for flour production, which acts as a primary ingredient for food products. Wheat imports in Indonesia from 2017 to 2021 shown variability (Badan Pusat Statistik, 2022). BPS data reveals that Indonesia's wheat imports from 2017 to 2021 markedly surpassed those from 2012 to 2015, a period during which annual import volumes varied between 6.25 and 7.43 million tonnes. The substantial rise in Indonesian wheat imports will lead to elevated production costs for wheat flour. Enhancing national wheat output and cultivating other crops to substitute wheat flour is essential. From 2022 to 2024, the upward trend persisted, with Indonesia's wheat imports continuously exceeding 10 to 11 million tonnes annually, establishing Indonesia as a prominent worldwide

wheat importer (Badan Pusat Statistik, 2025). The substantial rise in Indonesian wheat imports will lead to elevated production costs for wheat flour. It is essential to enhance national wheat output and produce other crops to substitute wheat flour.

To mitigate the risk of rising manufacturing costs stemming from reliance on wheat imports, the Indonesian government has implemented regulations to promote the use of local food products as substitutes for wheat flour. This plan is endorsed by Presidential Regulation (Perpres) Number 81 of 2024 concerning the Acceleration of Food Diversification Based on Local Potential, which mandates a reduction in the utilisation of imported goods, such as wheat, through the downstream processing of indigenous commodities. Modified cassava flour (Mocaf) functions as a primary substitute for wheat flour in the noodle and pastry industries. The Badan Pangan Nasional (Bapanas) strategy indicates that the government is promoting the implementation of local commodities blending technology in large-scale manufacturing, with an initial substitution target of 5% to 10% (Badan Pangan Nasional, 2023).

Modified Cassava Flour (Mocaf) is a fermented cassava flour, typically employing *Rhizopus oryzae* or yeast, that serves as a wheat flour alternative in Indonesia to reduce import dependency and conserve foreign currency (Oboh & Oladunmoye, 2007; E. Ristanti, 2010; Rosmiati et al., 2018; Ulfah et al., 2024). The proliferating bacteria will generate pectinolytic and cellulolytic enzymes that can degrade cassava cell walls, thereby liberating starch granules, enhancing viscosity, augmenting gelation capacity, improving rehydration efficacy, and facilitating dissolving. Subsequently, the starch granules will undergo hydrolysis, yielding monosaccharides as precursors for organic acid synthesis. This chemical will be absorbed by the ingredients, and during processing, it will impart a unique flavour and aroma that can mask the frequently disagreeable stench of cassava. During fermentation, color-producing constituents, especially protein pigments that can induce a brown hue upon heating, are eliminated (Yeni, 2013) as cited in Landa et al. (2023). Furthermore, mocaf has superior properties in viscosity, gelation ability, rehydration capacity, and solubility compared to conventional cassava flour and tapioca (Subagio et al., 2008). Cassava is the primary raw material for mocaf flour production, indicating the viability of establishing a mocaf flour manufacturing enterprise. Lampung Province is an Indonesian region that contributes to cassava cultivation. Data from the Badan Pusat Statistik (2025) reveal that cassava production in Lampung Province fluctuated between 24.50 and 26.80 tonnes per hectare from 2020 to 2024. Moreover, BPS data indicates that Lampung Province routinely yields approximately 4.5 to 4.8 million tonnes of raw cassava each year, solidifying its status as a significant cassava production centre. Bandar Lampung City illustrates agricultural potential; despite urban growth, its localised cassava production maintained a steady average of 22.50 to 24.10 tonnes per hectare till 2025. This indicates that Bandar Lampung possesses significant potential for cassava cultivation.

The transformation of cassava into mocaf flour augments its dependability and applicability, hence elevating the product's worth and enabling enhanced market price. The implemented approach generates supplementary costs, leading to an increased end product price, thereby producing better profits compared to the sale of unprocessed cassava. Augmented profits might result in an escalation of business revenues. The prospects for producing mocaf flour seem favourable owing to the abundant availability of cassava as a raw material, facilitating sustained mocaf production. KWT Sedap Malam is a commercial enterprise located in Bandar Lampung that produces mocaf flour, using cassava as its principal raw material. The existence of small-

scale industrial activities that convert raw materials into finished products would improve efficiency and result in higher market prices for the processed commodities relative to unprocessed ones.

From an economic perspective, the potential for Mocaf development is very favourable, particularly due to the changing domestic market demand for gluten-free and healthier food options. The prospect of producing mocaf flour appears favourable due to the ample supply of cassava, enabling sustainable and enduring mocaf production (Tantriadisti et al., 2024). Minor industrial operations that convert raw materials into new products can enhance efficiency and enable such items to be marketed at elevated prices compared to their unprocessed state. To ensure business sustainability, an enterprise must achieve optimal economic efficiency where total revenue significantly outweighs total explicit and implicit costs ( $\$R/C > 1\$$ ). Therefore, this study aims: (1) to analyze the cost structure of the mocaf flour enterprise in KWT Sedap Malam, (2) to analyze the income of the mocaf flour enterprise in KWT Sedap Malam, and (3) to analyze the efficiency of the mocaf flour in KWT Sedap Malam. This is very important information for business people who want to create mocaf.

## **METHODS**

The research was conducted inside the “Sedap Malam Women Farmers Group (KWT Sedap Malam)”, with 30 active members, located in Sidodadi, Kedaton District, Bandar Lampung City, from May to July 2023. The research site was selected through purposive sampling, as KWT Sedap Malam is a prominent enterprise in the manufacturing of Mocaf flour in Bandar Lampung City. This study utilised both primary and secondary data sources. Primary data were gathered through structured interviews, direct field observations, and experimental trials involving group members. Secondary data were obtained from institutional records, including the group's production logs, agricultural extension reports, and relevant statistical publications from Badan Pusat Statistik (BPS).

The employed research method is the case study methodology. The case study method concentrates on a particular issue and analyses it comprehensively as a representative example. This research's case study was carried out at KWT Sedap Malam in Bandar Lampung City, as it is one of the KWTs that processes cassava into mocaf flour in the region.

The analytical strategy employed to attain the primary objective centres on assessing the business's cost structure through a descriptive quantitative and qualitative approach, visually represented by pie charts. This graphical representation delineates the proportion and percentage contribution of each expenditure category, differentiating between fixed costs (FC) such as the depreciation of processing tools and equipment—and variable costs (VC), which encompass raw cassava tubers, microbial starters, and packaging materials. The study methodically outlines financial allocations to create a crucial baseline for identifying essential operational components in cash flow and assessing KWT Sedap Malam's agro-industry responsiveness to fluctuations in local market input prices.

The second objective utilises the current cost framework to evaluate the net business revenue generated by the Mocaf flour operation through a standardised financial formula. Suratiyah (2004) contends that income analysis is essential for evaluating the actual economic returns realised by producers throughout a specific production cycle, calculated as the mathematical difference between total revenue (TR) and total costs (TC). Total revenue is determined by multiplying total production volume (Q) by the market selling price per unit (P), while total costs are the sum of fixed and variable expenses ( $TC = FC + VC$ ). Assessing this net profit margin measures the financial value derived from converting raw cassava into Mocaf flour

and supplies essential data for evaluating the business's overall economic effectiveness. The calculation formula is (Soekartawi, 2006) :

$$\pi = TR - TC$$

Information:

$\pi$  = Net business income (IDR/month)

TR = Total Revenue (IDR/month), derived from the total volume of Mocaf flour sold multiplied by its market unit price (TR = Q x P).

TC = Total Cost (IDR/month), representing the cumulative sum of fixed costs (FC) and variable costs (VC) expended during production (TC = FC + VC).

The third aim assesses the economic efficiency of converting raw cassava into modified cassava flour (Mocaf) at KWT Sedap Malam, utilising the Revenue-to-Cost (R/C) ratio framework. Suratiyah (2004) and Soekartawi (2006) assert that the R/C ratio is a crucial financial statistic in agricultural economics, utilised to evaluate return on investment by directly comparing gross receipts with total production costs. The formula for determining the R/C ratio is as follows:

$$R/C \text{ ratio} = \frac{TR}{TC}$$

Where:

TR = Total Revenue (IDR/month)

TC = Total Cost (IDR/month)

To interpret the operational performance and economic viability of the agroindustry, the resulting efficiency multiplier is classified into three distinct criteria:

- a. If  $R/C > 1$  (Efficient and Profitable): This threshold indicates that the business is economically viable. The gross revenue exceeds the total costs incurred, meaning that every IDR 1.00 invested in production generates a gross return greater than IDR 1.00, thereby yielding a net positive profit margin.
- b. If  $R/C = 1$  (Break-Even Point): This baseline indicates that the enterprise is operating at a financial equilibrium. The total revenue exactly offsets the total costs, meaning the business is neither generating a profit nor suffering a financial loss.
- c. If  $R/C < 1$  (Inefficient and Loss-Making): This condition indicates that the business is economically unsustainable. The production costs outweigh the gross revenue, meaning that the capital invested does not recover its expenditures, resulting in a financial deficit.

## RESULTS AND DISCUSSION

### Cost Structure Analysis of Cassava Processing Business into Mocaf Flour

Mocaf flour is produced from modified cassava using fermentation processes applied to cassava tubers. Mocaf flour is produced differently than tapioca flour. To manufacture mocaf flour, cassava tubers must be sliced into thin, circular pieces, followed by fermentation and drying until they convert into white chips. The dehydrated cassava chips are carefully ground to create mocaf flour. The manufacturing process of mocaf flour excludes the shredding of tubers or the extraction of juice. To manufacture mocaf flour, cassava tubers are only peeled and thereafter sliced into thin, circular pieces. The economic differential in processing is significant, as mocaf processing attains a recovery rate of approximately 25–30%, surpassing that of traditional starch

extraction, thus improving raw material cost efficiency (Subagio et al., 2008). Tantriadisti et al., 2024

The creation of mocaf flour employs fundamental tools: a cutter for slicing cassava into chips, a basin for soaking and fermenting the chips with yeast, a tampah for sun-drying the chips, and a grinding mill for converting the dried chips into mocaf flour. The drying of cassava chips is performed manually with tampahs and occurs naturally under sunlight for approximately four days in warm settings. The dehydrated cassava chips are then preserved and converted into mocaf flour using commercially available milling machinery. The finished mocaf flour is subsequently packaged in 500g plastic containers. The mocaf flour container displays a KWT Sedap Malam production label sticker.

The production of mocaf flour necessitates human resources, natural resources, raw materials, and manufacturing equipment. The production of mocaf flour entails washing, cutting, soaking, fermenting, and drying cassava into chips. The costs for essential ingredients are cassava, yeast, large plastic containers for cassava chips, plastic packaging for mocaf flour, and potable water. The equipment employed in the manufacture of mocaf flour include knives, cassava cutters, basins, milling machines, and tampah. The costs related to the production of this mocaf flour, contingent upon the total resources employed, are delineated in Table 1.

Table 1. Cost of Making Mocaf Flour

Information	Amount	Unit	Purchase Price/Unit (Rp)	Value (Rp)	Percentage (%)
<b>Costs</b>					
<b>Fixed Cost (Depreciation/month)</b>					
Knife	5.00	pcs	1,250.00	6,250.00	0.31
Cassava Cutter	3.00	pcs	2,083.33	6,250.00	0.31
Basin	5.00	pcs	4,166.67	20,833.33	1.05
Tampah	12.00	pcs	2,083.33	25,000.00	1.26
<b>Additional Cost</b>					
Electricity	1.00	pcs	50,000.00	50,000.00	2.51
Internet quota	1.00	pcs	50,000.00	50,000.00	2.51
Labors costs	2.50	HOK	100,000.00	250,000.00	12.57
<b>Sut Total Fixed Cost</b>		<b>Rp</b>		<b>58,333.33</b>	<b>20.52</b>
<b>Variable Cost</b>					
Yeast	1.00	pack	11,000.00	11,000.00	0.55
Cassava	200.00	kg	3,000.00	600,000.00	30.16
Plastic packaging	2.00	pack	20,000.00	40,000.00	2.01
Label	120.00	pcs	250.00	30,000.00	1.51
Milling	60.00	kg	15,000.00	900,000.00	45.24
<b>Sub Total Variable Cost</b>		<b>Rp</b>		<b>1,581,000.00</b>	<b>79.47</b>
<b>Total Cost</b>		<b>Rp</b>		<b>1,989,333.33</b>	<b>100.00</b>

Source : Primary data (2023)

The minimal expenses in the manufacturing of mocaf flour encompass various equipment, including knives and sweet potato cutting tools, which account for 0.31% of the total expenditures in each category. The computation of equipment cost is predicated on the monthly depreciation of the equipment's worth, rather than the initial purchase price. Milling expenses are the predominant cost in mocaf flour manufacturing, comprising 45.24% of the whole expenditure. The primary issue is the absence of internal milling machinery at KWT Sedap Malam, necessitating the transportation of dried cassava chips to a traditional market for processing.

The analysis of costs associated with mocaf flour manufacturing indicates that variable costs constitute the predominant segment of the overall cost pool. To decrease manufacturing expenses, variable cost elements may be minimised or streamlined. This corresponds with the findings of Landa et al. (2023), who observed that in micro-scale agro-industries, variable costs generally constitute more than 79.47% of the overall production cost structure. Thus, the profitability and economic efficiency (R/C ratio) of KWT Sedap Malam are significantly influenced by variable local cassava prices and seasonal weather conditions that impact drying efficiency. Figure 1 illustrates the cost components necessary for converting cassava into mocaf flour.

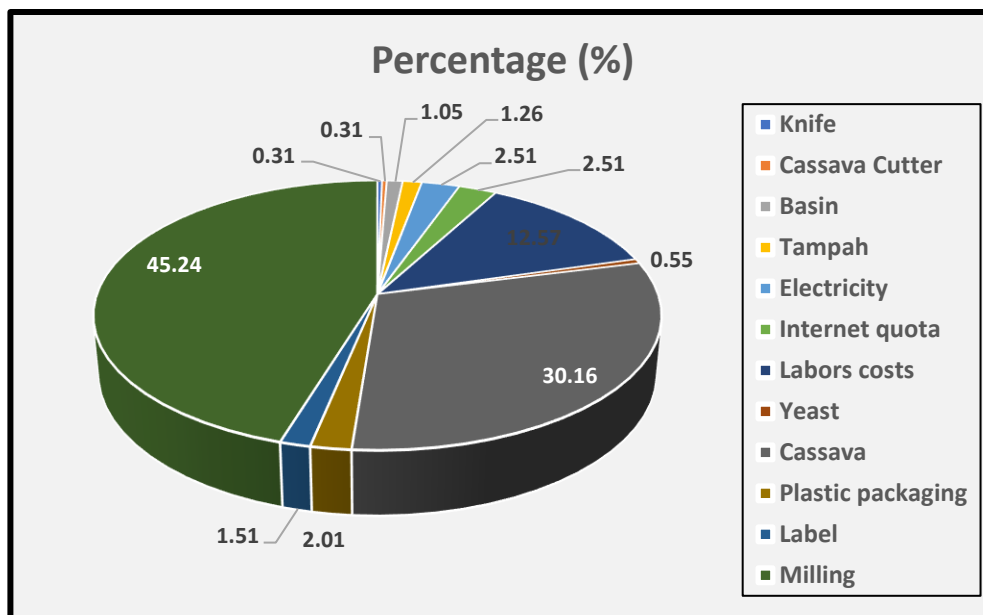


Figure 1. Proportion of costs incurred in the production of mocaf flour

### Business Income from Mocaf Flour Production

To determine the net financial gains generated by the agro-industry, the business income is systematically calculated using the standard economic accounting formula. According to Soekartawi (2006), business income represents the residual value after subtracting all explicit and implicit production expenditures from the gross sales value within a specific production period. The mathematical equation for calculating business income is structured as follows:

$$\pi = TR - TC$$

Information:

$\pi$  = Net business income (IDR/month)

TR = Total Revenue (IDR/month), derived from the total volume of Mocaf flour sold multiplied by its market unit price (TR = Q x P).

TC = Total Cost (IDR/month), representing the cumulative sum of fixed costs (FC) and variable costs (VC) expended during production (TC = FC + VC).

Revenue from this mocaf flour enterprise is derived from the selling of mocaf flour. Mocaf flour at KWT Sedap Malam is available in 500 g packets. The retail price of this mocaf flour is IDR 30,000 for 500 grammes. KWT Sedap Malam produces an average of 60 kg of mocaf flour monthly from 200 kg of cassava raw materials. The monthly output is consistently sold out, resulting in an average monthly income of IDR 3,600,000.00 for KWT Sedap Malam.

To assess the net financial advantages, KWT Sedap Malam's operating expenses are systematically classified into fixed costs, variable costs, and overhead or other utility costs. The expenses incurred by KWT Sedap Malam in the conversion of cassava into mocaf flour are categorised into fixed costs, derived from monthly equipment depreciation amounting to Rp58,333.33; variable costs, encompassing expenditures for raw materials, packaging, and milling totalling Rp1,581,000.00; and additional costs, which include electricity, quota purchases, and labour, amounting to Rp350,000.00 per month. The entire expenditure for producing mocaf flour by KWT Sedap Malam amounts to Rp1,989,333.33. This cost allocation indicates that variable costs constitute the majority of the cost structure (>79%), a common trait of micro-scale agro-industries where financial performance is particularly susceptible to swings in raw material prices (Landa et al., 2023).

The monthly income of KWT Sedap Malam, determined by the formula of revenue minus costs, is Rp1,610,666.67. The conversion of cassava into mocaf flour by KWT Sedap Malam generated a monthly profit of Rp1,610,666.67. According to previous study (Kurniawan et al., 2022), the expenses of the “Shalisa” mocaf flour agroindustry for a single production cycle amount to IDR1,181,952.00, with revenue totalling IDR2,100,000.00 and net income of IDR918,048.00, yielding an R/C ratio of 1.77. This indicates that the mocaf flour processing agroindustry must enhance efficiency in managing production expenses. The computation of the business income derived from processing cassava into mocaf flour is presented in Table 2.

Table 2. Business Income from Processing Cassava into Mocaf Flour

Information	Amount	Unit	Purchase Price/unit (Rp)	Value (Rp)
<b>Revenue</b>				
Mocaf Flour	60.00	Kg	60,000.00	3,600,000.00
<b>Total Revenue</b>		<b>IDR</b>		<b>3,600,000.00</b>
<b>Costs</b>				
<b>Fixed Cost (Depreciation/month)</b>				
Knife	5.00	Unit	1,250.00	6,250.00
Cassava Cutter	3.00	Unit	2,083.33	6,250.00
Basin	5.00	Unit	4,166.67	20,833.33
Tampah	12.00	Unit	2,083.33	25,000.00
<b>Additional Cost</b>				
Electricity	1.00	Unit	50,000.00	50,000.00
Internet quota	1.00	Unit	50,000.00	50,000.00
Labors costs	2.50	HOK	100,000.00	250,000.00
<b>Sub Total Fixed Cost</b>		<b>Rp</b>		<b>408,333.33</b>
<b>Variable Cost</b>				
Yeast	1.00	Pack	11,000.00	11,000.00
Cassava	200.00	Kg	3,000.00	600,000.00
Plastic packaging	2.00	Pack	20,000.00	40,000.00
Label	120.00	Unit	250.00	30,000.00
Milling	60.00	Kg	15,000.00	900,000.00
<b>Sub Total Variable Cost</b>		<b>Rp</b>		<b>1,581,000.00</b>
<b>Total Cost</b>		<b>Rp</b>		<b>1,989,333.33</b>
<b>Business Income</b>		<b>Rp</b>		<b>1,610,666.67</b>

Source : Primary data (2023)

### Business Efficiency of Processing Cassava into Mocaf Flour

The efficiency of converting cassava into mocaf flour is assessed using the R/C ratio method, which juxtaposes total income against total costs. The monthly revenue from the sale of mocaf flour by KWT Sedap Malam is IDR 3,600,000.00, while the average total cost of

production is IDR 1,989,333.33. The R/C ratio, indicating the efficiency of the mocaf flour enterprise for KWT Sedap Malam, is 1.81. This signifies that an expenditure of Rp1.00 in the KWT Sedap Malam mocaf flour processing enterprise will provide an income of Rp1.81. The business's efficiency in converting cassava into mocaf flour is illustrated in Table 3.

Table 3. Business Efficiency of Processing Cassava into Mocaf Flour

Information	Unit	Value
Revenue	Rp	3,600,000.00
Total Cost	Rp	1,989,333.33
Profit	Rp	1,610,666.67
R/C		1.81

Source : Primary data (2023)

This matches the findings from Haryanti et al., (2019), who mention that processing mocaf flour in the agroindustry is very promising, as the financial analysis shows an R/C Ratio of 1.9. This indicates that, overall, the R/C ratio of the KWT Sedap Malam in Bandar Lampung is lower than the R/C ratio of 1.90 found in Haryanti's study in Liwa, West Lampung. This difference stems from significant variations in operational cost structures, business scale efficiency, and marketing strategies. The KWT Sedap Malam operates as a group-based, micro-scale home industry.

## CONCLUSIONS

The conclusion of this research is:

1. The cost structure of the Mocaf flour business, commercial milling services and raw cassava tubers constitute the largest shares, accounting for 45.24% and 30.16% of the total expenditures, respectively.
2. The average monthly business income generated from the production of modified cassava flour (Mocaf) by KWT Sedap Malam stands at IDR 1,610,666.67.
3. The production of modified cassava flour (Mocaf) by KWT Sedap Malam achieves an R/C ratio score of 1.81. This indicates that spending Rp1.00 in the KWT Sedap Malam mocaf flour processing business will result in revenue of Rp1.81.

## ACKNOWLEDGEMENTS

The author would like to thank the parties who have helped both funding and direction in the preparation of this research article. These parties are P3M Politeknik Negeri Lampung, beloved family, and also colleagues who have helped provide support in the preparation and implementation of research conducted by the author.

## REFERENCES

- Badan Pangan Nasional. (2023). *Rencana Strategis Badan Pangan Nasional Tahun 2022-2024: Penguatan Pencerahan Pangan Berbasis Kemandirian dan Potensi Lokal*. Bapanas.
- Badan Pusat Statistik. (2022). *Statistik Indonesia*. Badan Pusat Statistik.
- Badan Pusat Statistik. (2025). *Impor Biji Gandum dan Meslin menurut Negara Asal Utama, 2017-2024*. <https://www.bps.go.id/assets/statistics-table/1/mjAxNiMx/Impor-Biji-Gandum-Dan-Meslin-Menurut-Negara-Asal-Utama--2017-2023.html>.
- E. Ristanti. (2010). *Pengaruh Konsentrasi Ragi Tempe dan Lama Fermentasi Terhadap Ubi Kayu (Manihot esculenta crantz) dan Karakteristik Tepung Ubi Kayu Terfermentasi*.

- Haryanti, S., Yamin, Y., & Elina, M. (2019). Analisis Kelayakan Pengembangan Usaha Tepung Mocaf Dalam Meningkatkan Taraf Hidup Masyarakat Di Desa Kenanga Liwa Lampung Barat. *Jurnal Manajemen Mandiri Saburai (JMMS)*, 3(04), 49–58. <https://doi.org/10.24967/jmms.v3i04.588>
- Kurniawan, Y., Rochdiani, D., & Pardani, C. (2022). Analisis Titik Impas Agroindustri Tepung Mocaf (Studi Kasus pada Perusahaan Pengelolaan Tepung Mocaf Shalisa di Desa Bojongmengger Kecamatan Cijeungjing Kabupaten Ciamis). *Jurnal Ilmiah Mahasiswa Agroinfo Galuh*, 9(2), 618–626.
- Landa, L., Kurniawan, M. A., Rahmi, H. , & Handayani, S. (2023). Analisis nilai tambah dan struktur biaya agroindustri pengolahan singkong menjadi modified cassava flour (Mocaf). . *Jurnal Teknologi Dan Mutu Pangan*, 6(2), 115–124.
- Oboh, G., & Oladunmoye, M. K. (2007). Biochemical changes in micro-fungi fermented cassava flour produced from low- And medium-cyanide variety of cassava tubers. *Nutrition and Health*, 18(4), 355–367. <https://doi.org/10.1177/026010600701800405>
- Rosmiati, M., Maulani, R. R., & Dwiartama, A. (2018). Efisiensi Usaha Dan Nilai Tambah Pengolahan Ubi Kayu Menjadi Modified Cassava Flour (Mocaf) Pada Kelompok Wanita Tani Medal Asri, Desa Sukawangi Kecamatan Pamulihan Kabupaten Sumedang. . *Jurnal Sositoteknologi*, 1(17), 14–20. <https://doi.org/https://doi.org/10.5614/sostek.itbj.2018.17.1.2>
- Soekartawi. (2006). *Analisis Usahatani*. UI Press.
- Subagio, A., Siti, W. W., Witono, Y., & Fahmi, F. (2008). *Prosedur Operasi Standar (POS) Produksi MOCAF Berbasis Klaster*. FTP UNEJ - SEAFast CENTER IPB.
- Suratijah, K. (2004). *Ilmu Usahatani*. UMM Press.
- Tantriadisti, S., Ulfah, M., Pratiwi, D., & Andarwangi, T. (2024). Analysis Of The Added Value Of Processing Cassava Into Mocaf Flour Kwt Sedap Malam Bandar Lampung. . *Jurnal Ilmiah Agribisnis (JIA) UHO*, 9(2).
- Ulfah, M., Tantriadisti, S., Pratiwi, D., Kunci, K., Mocaf, T., Pendapatan, A., Efisiensi, A., & Sedap Malam, K. (n.d.). *Analisis Pendapatan dan Efisiensi Usaha Pengolahan Ubi Kayu Menjadi Tepung Mocaf (Studi Kasus di KWT Sedap Malam Kota Bandar Lampung)*.
- Yeni, G. (2013). Pengaruh Kondisi Fermentasi terhadap Karakteristik Tepung Kasava yang Dimodifikasi (Mocaf). *Jurnal Standardisasi*, 15(2), 111–120.