

COMPANY PROFILE

CV. CITRA PERSADA RAYA

History

Modified Cassava Flour (MOCAF) is a product of innovation and is a new product category. MOCAF in the form of flour is processed from cassava raw materials which are processed by fermentation. Applications for the use of MOCAF include a variety of flour-based processed products, both as a main ingredient, substitute material, thickening material, crunching material and as a texture improvement material.

After going through the stages of introduction, assessment and seeing its prospects going forward, Citra Persada Raya Group ventured to get involved in this MOCAF business field. Finally on January 1, 2020, a company by the name of CV. Citra Persada Raya (abbreviated as CPR), which is specifically dedicated to doing business in the MOCAF industry. This company specializes in the export of MOCAF Flour.

VISION

The company's philosophy is Leading in Modern Mocaf Flour Making Technology Innovation to assist the Government in Achieving National, Self-Sufficiency and Food Security Programs.

MISSION

1. Become a popular exporter company that can help the agricultural business community with mutual collaboration of pre-harvest and post-harvest businesses with business partners and business partners.
2. Implement the latest business management system to optimize the performance of employees and company organizations.
3. Creating business conditions and pleasant working conditions for all stakeholders (stakeholders) so as to give pride to the employees in their work and achievement.
4. Providing optimal added value for the community, and also optimal investment value for investors.
5. Helping Indonesian farmers to prosper and prosper

Partnership

MOCAF's business, as an innovative industry, was developed with the mission of Community Development, which is a partnership between the core and plasma. CPR as the core and Clusters as plasma. Cluster is a business unit in charge of producing MOCAF Chip derived from cassava, as a semi-finished material for further processing into a finished MOCAF material.

Cluster as a business unit, is a business opportunity provided to the community, to support MOCAF's innovative industry, which is based on local potential and can provide benefits both economically and socially for the community and the surrounding environment.

Until now, the number of CPR Clusters that have been registered there are around 18 Cluster units, spread in various regions / regions in Central Java. MOCAF Chip production capacity of each Cluster is not the same, varies according to the ability of capital and facilities / infrastructure it has.

Product

MOCAF flour which is marketed by CV. CPR can be classified as a gluten free product and certified as organic farming. MOCAF products marketed CV. CPR already has a halal certificate LP-POM MUI with Number: 15220035231118 with permission from the Health Office P-IRT2063304011286-24. Our production capacity is around 30 tons / month.

The advantages of our MOCAF Flour are:

1. Gluten free
2. 100% natural / organic
3. Contains Probiotic Fiber
4. Tested to contain Probiotics
5. Does not contain Pesticides
6. Does not contain chemicals
7. Does not contain bleach
8. Does not contain preservatives
9. Safe for regular consumption

MOCAF flour can be used as raw material for various types of food, ranging from noodles, bakery, cookies, to semi-wet food. Brownies, steamed cakes and spongy cakes can be made from MOCAF as a substitute for wheat flour. MOCAF can also be a raw material for a variety of pastries, such as cookies, nastar, kastengel. For wet cakes, MOCAF can be applied to products that are generally made from rice flour, or flour with tapioca added. The latest trial, MOCAF can be used as a substitute for potato starch.

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Mocaf Flour Production Process



Mocaf Flour With Packaging 700 gr :

