The cassava (Manihot esculenta Crantz), is a perennial, shrubby plant which belongs to the family of the Euphorbiaceae. The most important part of plant is the root that is rich in starch and it has a high content of carbohydrates in the form of sugars, starch and other polysaccharides. These can be fermented to produce alcohol and ethanol. The study aims to evaluate the physical and chemical parameters of cassava mass and of cassava farina in order to analyze its relevance for a production of fermented drink *caxiri*, which is analogous to beer, it is made from cassava and it is consumed by Indians. The analysis were conducted based on the official current analytical standards and the results obtained showed for the cassava mass a content starch of 62.2101%, titrable acidity of 1.5180 g HCN/100g, moisture content of 23.6159%, ash content equal to 0.9558%, pH was 4.93 and a protein content of 1.55%. For the farina, the content starch of 78.2101%, titrable acidity of 0.4390 g HCN/100g, moisture content of 12.2420%, ash content of 0.1465%, pH of 6.55 and protein content of 0.421%. The production of drink by mean of fermentation requires fermentable sugars that can be obtained by mean of enzymatic hydrolysis of the starch presented in the cassava mass, so the cassava mass becomes ideal substrate for the production of the drink, since it has a significative content of starch and a low cost of production in comparison with a farina.