GOOD POST HARVEST HANDLING AND PROCESSING PRACTICES FOR QUALITY CASSAVA FLOUR

1. Harvest cassava with care to avoid injuries. Sort the tuber according to damage, colour. Pile the good tubers and cover with leaves.

2. Transport the fresh tubers home and put under shade.

3. Peel the cassava wholly. Peel the tubers on the same day of harvest.

4. Thoughrouly sun dry the cassava chips for 3 to 5 days.

5. Slice the cassava into thin pieces to facilitate fast drying.

Check for dryness:
- Break the cassava chips and see if there is no moisture or pound the chips in a mortar to obtain fine flour.

Packaging and Storage of Cassava chips:
- Measure equal quantities and pack in clean bags.
- Put the bags in palletes in a well managed store or granery.

Wash the peeled cassava tubers with clean water.

Environmental Alert
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