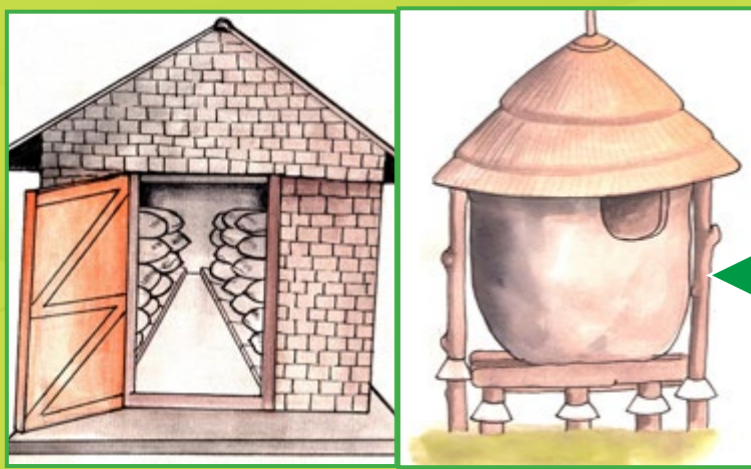


# GOOD POST HARVEST HANDLING AND PROCESSING PRACTICES FOR QUALITY CASSAVA FLOUR



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

- Transport the fresh tubers home and put under shade.

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

- Wash the peeled cassava tubers with clean water.

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

- Thoroughly sun dry the cassava chips for 3 to 5 days.

- 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 granary.



**ENVIRONMENTAL ALERT**

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