

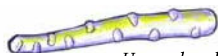
# East African Standards for fresh sweet cassava: Farmers guide

This is a summary of the key requirements of East African Standards (EAS) and Codes of practice that guide farmers in producing and handling fresh sweet cassava for fresh market and as a source of raw material for processors of cassava chips, flour, crisps, starch and flour.

## 1) Primary production



- ▶ Grow good quality seeds of varieties recommended for your location and which are suitable for the intended use.
- ▶ Use only approved and recommended inputs such as pesticides, fertilizers and follow the recommended agricultural practices.
- ▶ If using irrigation, use good quality water with minimum contamination.



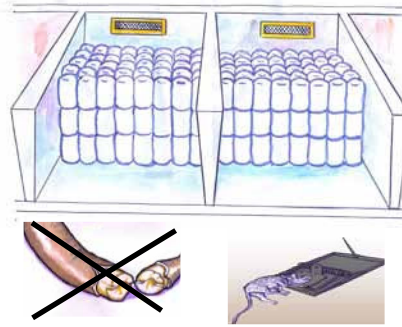
Use good quality planting material

## 2) Harvesting operations



- ▶ Harvest at the right stage of maturity.
- ▶ Use proper implements to avoid cuts and bruising.
- ▶ Separate the whole, damaged, and diseased fresh sweet cassava roots.
- ▶ Avoid contamination with human and animal waste.
- ▶ Avoid using harvesting into containers which may contaminate the produce.

## 3) Storage & preservation



Store in a clean cool dry place. Do not store whole roots together with diseased/cut roots and keep off rats and insects!!

- ▶ Store the roots in polypropylene bags under shade in a cool dry place. If possible treat with thiabendazole immediately after harvesting to enhance the shelf life.
- ▶ Do not store damaged, cut/bruised and diseased roots together with good quality ones.
- ▶ Do not store with agricultural inputs such as pesticides, fertilizers or herbicides to avoid contamination.
- ▶ Keep the stores clean and free of vermin.

## 4) Sorting & packaging



### Sorting the roots

- ▶ Sort fresh cassava roots according to size, shape, colour and variety.
- ▶ This will enable you to target the different market segments for better prices. It will also enable your buyer to choose the products according to their intended use and financial capacity.

### Packaging

- ▶ Use packaging material that do not damage cassava roots and are easy to handle.
- ▶ Use cushioning materials such as sawdust to avoid bruising the fresh roots if using wooden crates.

## 5) Labeling



It is a legal requirement for consumers including regulatory authorities to know the details of the food under sale/consumption. Required information:

- ▶ Name of the product on the label should be "Fresh sweet cassava roots"
- ▶ Name and location address of the exporter and/or packer
- ▶ Country of origin of the produce
- ▶ Place of origin such as district, or region
- ▶ Lot identification (batch number).

### Commercial identification information:

- ▶ variety
- ▶ size (size code)
- ▶ net weight (in metric system)

## 6) Quality requirements



- ▶ Fresh sweet roots should be whole, clean, firm and practically free from defects.
- ▶ The roots should be free from disease, pests, serious deterioration, and deformation.
- ▶ The fresh sweet cassava roots should be suitable for intended purpose.
- ▶ Fresh sweet cassava roots should conform to the respective classes of extra, I, II or III.

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