East African Standards for fresh (ware/Irish) Potato tuber: Farmers guide

This is a summary of the key requirements of relevant East African Standards (EAS) and Codes of practice that guide farmers in producing and handling fresh (ware/Irish) potato tubers for fresh market and as a source of raw material for processors of chips and crisps.

1) Primary production

- Grow good quality seeds of varieties recommended for the location and which serve the intended use.
- Use only approved and recommended inputs such as pesticides, fertilizers and herbicides.
- If using irrigation, use good quality water with minimum contamination.

2) Harvesting operations

- Harvest at the proper 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 containers which may contaminate the produce.

3) Storage & preservation

- May be stored in improved cribs, pits or mounts.
- If necessary, cure immediately after harvesting to enhance the shelf life.

4) Sorting & packaging

- Sort fresh potatoes according to size and variety.
- This will enable you to 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 cushioning materials such as sawdust to avoid bruising in the packages such as wooden crates.
- Use packaging material that does not damage cassava roots and easy to handle.

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 potato tuber should be whole, clean, firm, dry and without green coloration.
- should be free from disease, pests, serious deterioration, sprouting and deformation.
- should be suitable for intended purpose
- should conform to the respective classes of extra, I, II.

For more information, contact your National Bureau of Standards or:

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