

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 follow the recommended agricultural practices.
- ▶ If using irrigation, use good quality water with minimum contamination.

2) Harvesting operations

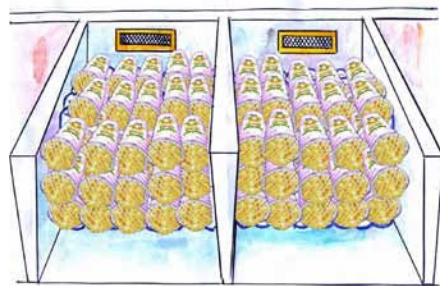


Sort out whole, diseased and cut potatoes cool dry place

- ▶ 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



- ▶ Do not store damaged, cut, bruised and sprouted potato together with good quality potatoes.
- ▶ Do not store together with agricultural inputs such as pesticides, fertilizers or herbicides.
- ▶ Store in a cool and dry, clean place.
- ▶ Washing before storage is not recommended; however, if washed (for immediate consumption) it must be properly dried before packaging. Avoid leakage to prevent the potato from sprouting and rotting.
- ▶ Keep the stores well-maintained, clean and free of vermin.

4) Sorting & packaging



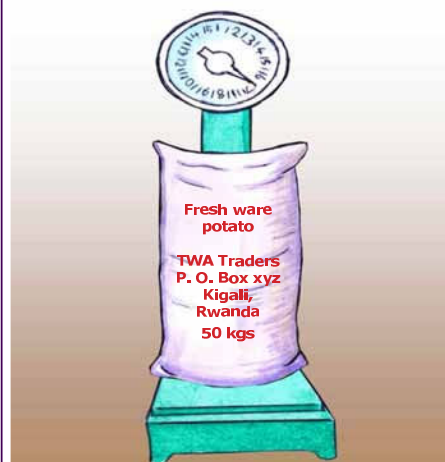
Sorting the roots

- ▶ Sort fresh potatoes according to size and variety.
- ▶ This will enable you to 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 cushioning materials such as sawdust to avoid bruising in the packages such as wooden crates.
- ▶ Use packaging material that do 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.



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