Gari (cassava) production

Cassava is a woody shrub also called manioc of the spurges family, cassava is source of carbohydrates propagated by stem cuttings and grows best in valley soils.

Learning how to make cassava flour is one of the means to reduce cassava post harvest losses form cassava furthermore cassava peels can be fed to animals or used as raw materials for mushroom cultivation.

Process of production

Harvest cassava after 16 to 18 months after this sort by visual assessment to remove cassava that do not fit the standards then peel and wash with clean water to remove contaminants, additionally grate peeled cassava to reduce its size and produce a smooth smash thus achieving superior quality product of the final product

Furthermore remove water by use of jute or polyethylene bags that are tied on top and pressed for 2-4 days after which fermentation is done. This is then followed by roasting the pulp using pan on fire and add palm oil to prevent the pulp from burning in order to give a white colour to the pulp that is liked by several customers, conclusively bag the pulp in polyethylene or jute bags, properly load on trucks and transport to markets.