TAAT Program and Gari Processing

By

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Technologies for African Agricultural Transformation (TAAT)

- TAAT as the core priority project of the AfDB to engender “rapid agricultural transformation across Africa”
- To be executed in more than 25 African countries of which 15 is for the cassava aspect: **Central Africa**: Cameroon, DR Congo; **West Africa**: Ghana, Nigeria, Sierra Leone, Benin, Cote D’Ivoire; **Southern Africa**: Malawi, Mozambique, Angola, Zambia; **East Africa**: Burundi, Rwanda, Uganda, and Tanzania.
Approaches of TAAT for Cassava

- Establishing Cassava as an Agro-Industrial crop
- Mechanized gari Processing technology
- On-farm testing of production technologies for profitability
- Improved Mineral Fertilizer Application Schemes Adjusted to Local & Weather Conditions (ISFM);
- Delivery of improved Varieties
- Cassava Pests and Disease Management
- Mechanization of Cassava Production
- Cassava Processing (Village Scale Mechanical Processing; Mechanical Peeling, Mechanical Drying Using Pneumatic Dryers);
Continuation of TAAT approaches

- Dissemination of Information about the proven technologies through farmer organizations and local agricultural extension services
- Capacity development at all levels, from the farmer to the policymaker
- Efforts are monitored and interpreted in a timely manner that summarizes impacts and allows for corrective measures
- These approaches shall be placed within the context of projects initiated by the Bank and modified to suit the needs and capabilities of national priorities and programs
- Improved Quality Cassava Products (High Quality Cassava Chips; High Quality Cassava Flour (HQCF); Starch; and Cassava based Foods)
- Cassava waste to wealth
Over view of Gari

- Dry, fermented, free flowing particulate food from cassava root
- Convenient & shelf stable
- Very suitable as drought and emergency relief food
- Targeted as vehicle for micronutrient ingestion
- The most popular and researched among indigenous cassava products
- Almost all operation is functionally mechanized
Advances in Gari Production Technology

Peeling
- Abrasive force
- Varied design & capacity
- Not yet perfect for gari

Grating
- Abrasive force
- Varied design & capacity

Pressing
- Compressive force
- Varied design & capacity

Frying
- Shear & impact force
- Varied design & capacity
Current status of *gari* processing technology and trade in Africa

- There is expanding demand for cassava product such as gari in the EC markets mainly from Africa
- Gari processing technologies are also being advanced outside Africa
- Gari is the most consumed cassava product outside the indigenous processing areas
- It is however not so popularly made in many countries outside West Africa region
- No fully automated gari making technology is currently owned in the SSA
- Equipment fabrication technology is still very expensive
- IITA has led several collaborative efforts in terms of design and advancement of gari processing technology in the SSA
The case of gari under TAAT

- Out-scaling of improved/modern gari processing machinery/technologies to the 15 countries has been approved under the TAAT cassava value chain project (Cassava Intensification and Agro-industrial Development; PIA 2 or Priority Intervention Area 2)
- It is targeted that gari can have same status as other commodities like rice, sugar and salt that are freely traded across international borders
- Plan to develop the profile and supply chain of gari to be recognized as commodity for food relief by international food supply agencies such as the WFP, UNICEF. This will be achieved by out-scaling gari fortified with protein sources and micronutrients (soy-gari, etc)
- Technological transfer will also take care of training of prospective business owners on international food laws (regulatory standards) and safety issues to enhance exportation of gari
- The project duration is 5 years
Next generation cassava processing technology packages to out-scale

- Mechanized cassava peeling for gari production
- Nutrient-dense biofortified gari
- Facilitate investment in waste management options to convert cassava wastes to animal feed, mushroom production and aflatoxin biocontrol agents;
- Branding of gari to be international recognized as a dependable food product (it is shelf stable, the processing technology can be easily modified to meet the specific quality requirements of different categories of consumers, can be fortified, has multiple ways of eating it…, etc……)
THANKS FOR LISTENING