

CASSAVA

Harvesting Period: Between nine (9) – eighteen (18) months depending on the variety, Climate and soil factor.

PRODUCTION PROFILE

PLANTING	Disease & Pest control	Ecological Zones	Varieties
<p>Method:</p> <p>Cassava can be planted in three (3) Orientations.</p> <ol style="list-style-type: none"> 1. Slanting 2. Upright or vertical position 3. Horizontal <p>Cassava is planted by using stem Cuttings.</p> <ul style="list-style-type: none"> • Normally, twenty bundles at a length of 1.5 meters are required For an acre. • The range of spacing is on Average: 1m x 1m. • Cassava can be planted all year round provided there is moisture in <p>Seasons:</p> <p>Ideally, it should be planted between March and October.</p>	<p>Some common pests are:</p> <ul style="list-style-type: none"> • Cassava Meallybug • Cassava Green Mite • Variegated Grasshopper • White Flies • Grass cutter <p>Cassava pest infestation is very high in the dry season and can cause damage to the leaves and also transmit viral diseases like Cassava Mosaic.</p> <p>Some common cassava diseases are:</p> <ul style="list-style-type: none"> • Cassava Mosaic • Cassava Bacteria Blight • Cassava Anthracnose • Cassava Roots Pot • Too early and late planting should be avoided. <p>Control</p> <ul style="list-style-type: none"> • Grow varieties that are tolerant to the common diseases. • Select and plant good quality materials free from diseases. • Harvesting should be done on time to prevent root rot. 	<p>Cassava is suitable for well-drained soils and soils rich in nutrients (loam soil). So poor soils, clayey soils, stony soils should be avoided. However, cassava can tolerate marginal soils.</p>	<ul style="list-style-type: none"> • Abasafita • Gblemoduade • Tech Banche • Afisiafi • Nyamebekyere • Agric <p>Improved varieties:</p> <p>Afisiafi Agbelifia Bankye Botan Bankyehemaa Capevars Dokuduade Esambankye Eskamaye Filindiakong IFAD Nkabom Nyerikobga</p>

Harvest / Post Harvest Info

Post Harvest	Storage
<p>Cassava tubers rapidly deteriorate after being cut off the main plant. The tubers respond to this by forming coumaric acids which are released about 15 minutes after harvesting. These acids may oxidize and blacken the entire tuber within two-three days after harvesting which makes the root inedible. This is the main reason why many farmers struggle to export cassava. The root can be preserved with a wax coating and/or freezing. The roots may be kept refrigerated for up to a week. They may be stored in the ground for longer periods if they are not detached from the plant.</p>	<p>Most of the time, cassava is stored in processed forms. These forms include; meal, flour, chips, and starch. However, cassava could also be stored in boxes containing moist saw dust for about eight (8) weeks. It could also be stored in refrigerators.</p>

Other Information

Market Price per Tuber (GH¢)

0.40
1.00
0.43
0.68
0.30
0.40
0.69

Potential Market

Agbogbloshie Mkt (Accra)
Bawku Mkt
Kumasi Central Mkt
Tamale Mkt
Techiman Mkt
Takoradi Mkt
Hohoe Mkt

Uses of Cassava

Cassava has a variety of uses. They include:

- Gari
- Kokonte
- Industrial starch
- Livestock feed
- The leaves are eaten as pot herbs