Gari processing

Cassava is extensively grown as an annual crop in tropical and sub tropical regions because of its starch rich tuber which is a source of carbohydrates.

Cassava is propagated by stem cutting and grows well in varying soil types and agro ecologies. It can be planted alone or intercropped with maize, ground nuts, vegetables and upland rice. To make gari, the harvested tubers are sorted by visual assessment, removing and discarding the defected tubers. The cassava is then peeled and washed thoroughly with clean water.

Gritting and fermentation

The peeled cassava tubers are subjected to size reduction by gritting. A mill is used to produce a smooth mash which results into a superior quality product.

The gritted cassava is placed in sacs and sealed. The sealed sacs are pressed with stones or using a jack to drain off excess water for 2 to 3 days while it is fermenting.

Roasting and storage

The dewatered and fermented pulp are crumbled by hand and most fibrous material is removed. The remaining material is sieved.

The pulp is then roasted in an iron pan over fire. Palm oil may be added to prevent the pulp from burning.

The gari is placed in sacs and loaded into lorries for transport to the market or storage.