



HQCF PROJECT

IITA IFAD HIGH QUALITY CASSAVA VALUE CHAIN PROJECT

*Enhancing the competitiveness of the High Quality Cassava
Flour Value Chain in Nigeria*

The activities regarding Output 3

Investigate key bottlenecks and provide options for:

- (a) Increasing commercial cassava processing.
- (b) Significantly reducing cassava processing costs.
- (c) Enhancing quality of marketed cassava products.
- (d) Support the involvement of the private sector in making essential investments in the application of most successful technological and institutional cassava processing innovations, developed in Nigeria and elsewhere.
- (e) Expand the utilisation of mechanized processing technologies (including mechanised harvesting, peeling, washing, pelletizing, chipping, grating, and mechanical drying equipment) for the manufacture of intermediate cassava products (flour, chips, native starch, gari, odourless fufu, etc).
- (f) Engineering and food research to develop and introduce efficient and cost effective machines and processes.
- (g) Promote investment in cassava-based chemical processes (starch modification, adhesives, sweetener and biofuel/ethanol production, etc) to increase value of marketed cassava and to promote competitiveness in the export market.

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- (h) Introduce and validate appropriate quality management procedures for use by cassava processing plants to increase quality and consistency of supply at the right quantity and regularity as demanded by end-user industries and exporters.
- (i) Develop and introduce quality management, safety assessment/detection methods for use by food regulatory agencies (Standards Organization of Nigeria, Food and Drug Administration Council) for monitoring/enforcement of composite policy (flour mills).
- (j) Support durable and equitable institutional arrangements (producer/processor and dedicated processor cooperatives) for rural-based intermediate processing and timely supply of high quality/low cost semi-finished cassava products for mechanized urban-based final processing to alleviate current complex industry logistics and increase competitiveness of cassava for food, animal feed, and industrial application (CFC-ESA model or DATCO model).
- (k) Train end-users (bread bakers, etc) and collaborate with potential industrial users (e.g. wheat flour mills, breweries, adhesive and packaging industry, etc) to increase the technical usability and consumer acceptability of cassava in food and industrial processes.
- (l) Develop institutional capacity in science to ensure sustainable growth of the cassava sector.
- (m) Support research advancement and training of new scientists in cassava related technologies (new varieties, improved production methods, disease and pest management, processing machinery, plant development, consumer behaviour, packaging and storage techniques, and development of high value cassava products such as modified starches, sweeteners, etc) to sustain competitiveness and growth of the sector.
- (n) Initiate the establishment of a 'Cassava Trade and Marketing Development Corporation (CTMDC)' and straighten cassava-related associations such as cassava growers' association and equipment manufacturing association to achieve targeted growth.