



CAVA II

Cassava: Adding Value for Africa Phase II

GARI

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Presented at:

Cassava 
2017 TECH

- *Gari* is a creamy-white granular flour
- A staple food for millions of West African
- An **excellent vehicle** to improve human nutrition
- Traditional processing involves **labour intensive** steps and **health hazards**.



Innovative Gari Processing Technologies

- Peeling



- Frying



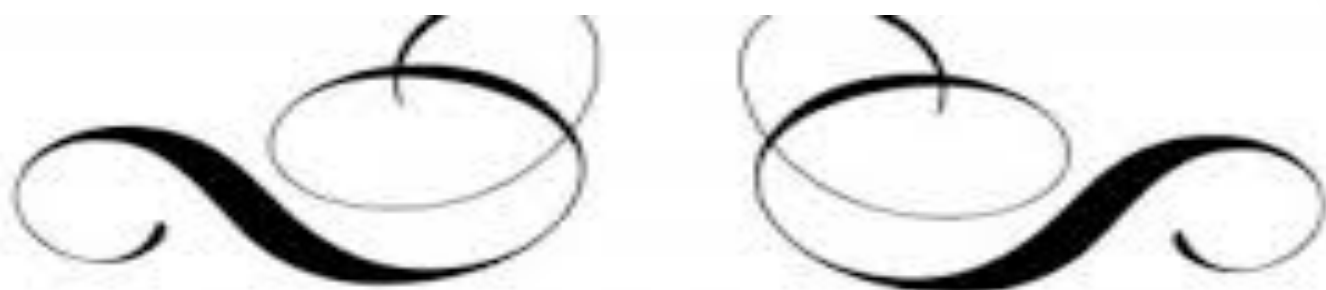


❖ “Gari Revolution in Nigeria - 2016”

... Roadmap to an Efficient and Equitable Gari Processing System

Lessons Learnt:

1. Repositioning gari as a food for the future
2. Improving its nutritional quality
3. Safety and environmental aspects of gari processing
4. Need to enhance it to better provide equitable income, food and nutrition security
5. Identification of the cassava varieties and traits suitable for gari
6. Fabricators and processors must be engaged in a process of co-innovation of equipment, and the progressive upgrading of equipment



Thank You

