



Hazard Analysis and Critical Control Point (HACCP) System in the Production of High Quality Cassava flour, Fufu powder and Gari in Liberia



Gari



Cassava flour

The HACCP system is a system that identifies, evaluates and controls hazards, which are significant for food safety. It involves monitoring and controlling the raw materials, and processes which could compromise the safety of the final food product. However, from the standpoint of food manufacturers and consumers, the quality of food is as important as its safety. Although food quality and safety systems are not particularly cheap to implement, food manufacturers implement them as a matter of priority to produce safe products that meet the minimum quality standards and in compliance with the food regulations of the country where the food product will be sold or consumed. The profitability of the small and medium-scale enterprises (SMEs) that are active in the industry and the good health of the consumers can best be guaranteed through the adoption of proper quality and food safety procedures.

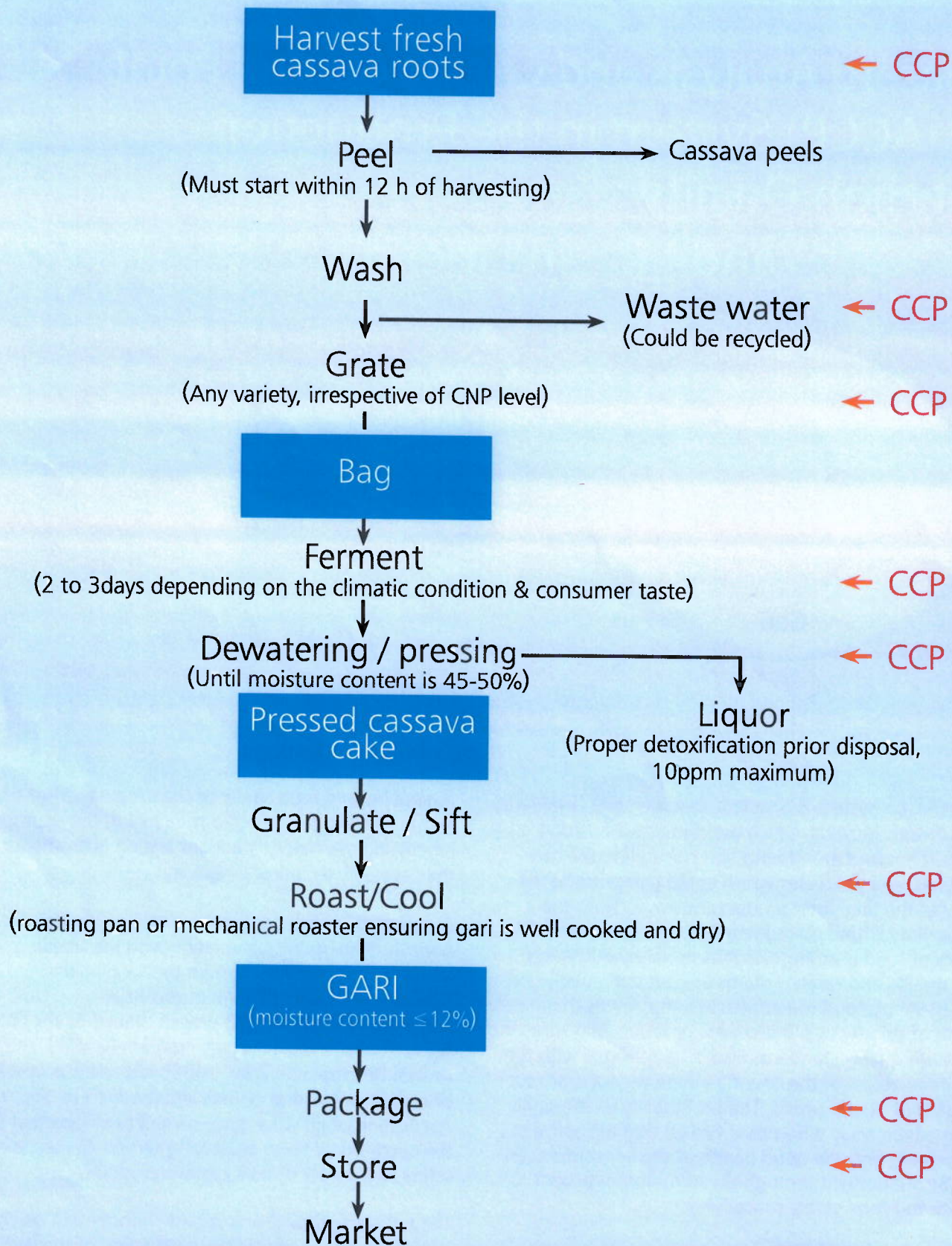
Cassava processing enterprises involved in the production of HQCF, fufu and gari must therefore be committed to

the quality and food safety of the products. They must also have the right technology including the appropriate processing machinery, standard testing instruments and the necessary technical expertise.

To this end, the International Institute of Tropical Agriculture (IITA) in collaboration with the Liberia Ministry of Agriculture through the Smallholder Agricultural Productivity Enhancement & Commercialisation (SAPEC) project funded by the Global Agriculture and Food Security Program (GAFSP), and the African Development Bank (AfDB), initiated the upscaling of cassava processing centers and products in Liberia. Application of HACCP system would be important to the operators of these processing centers to maintain the safety and quality of their cassava products.

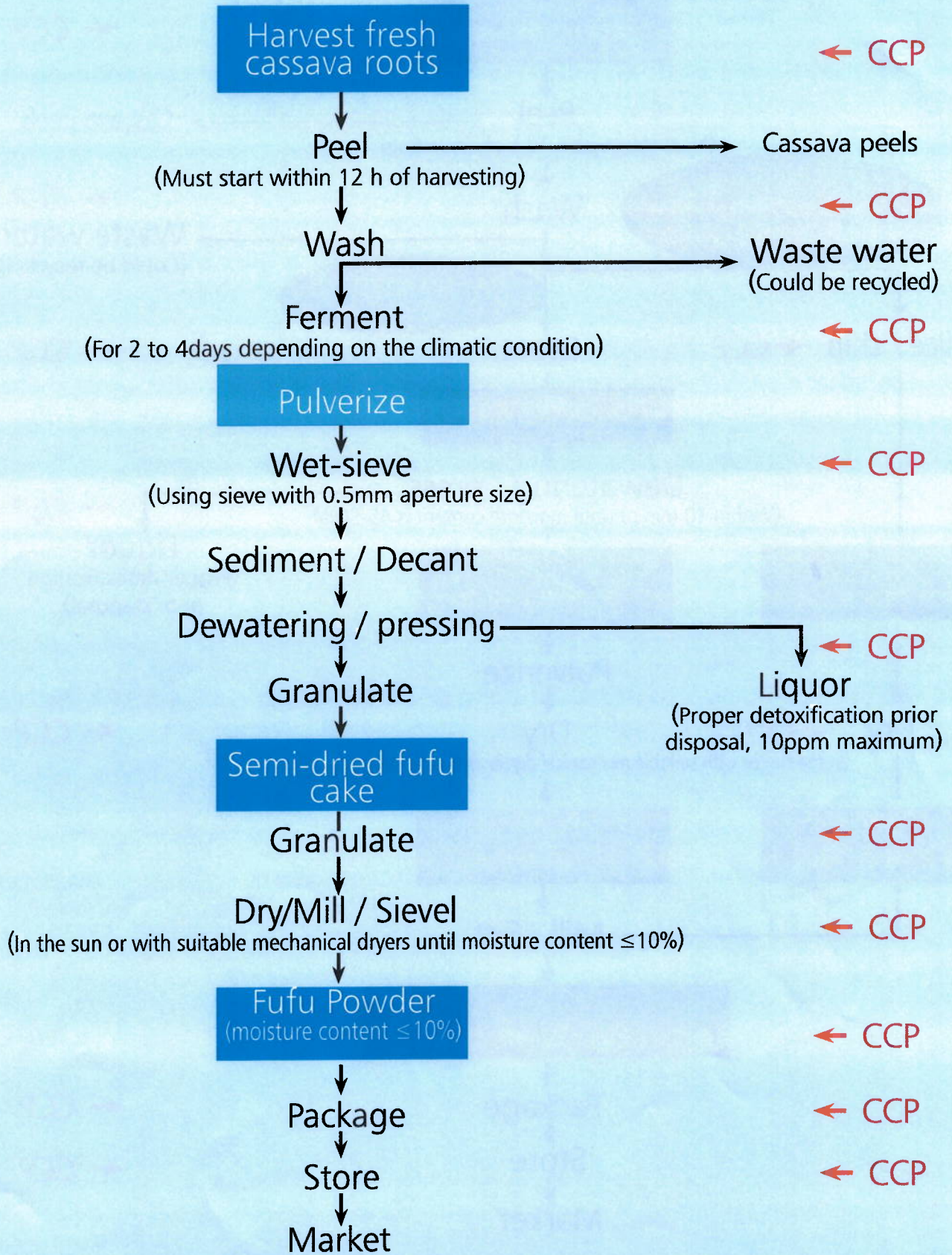
The following flow charts provide information on the critical control points for the production of the various cassava products.

Processing technology and critical control points to produce gari



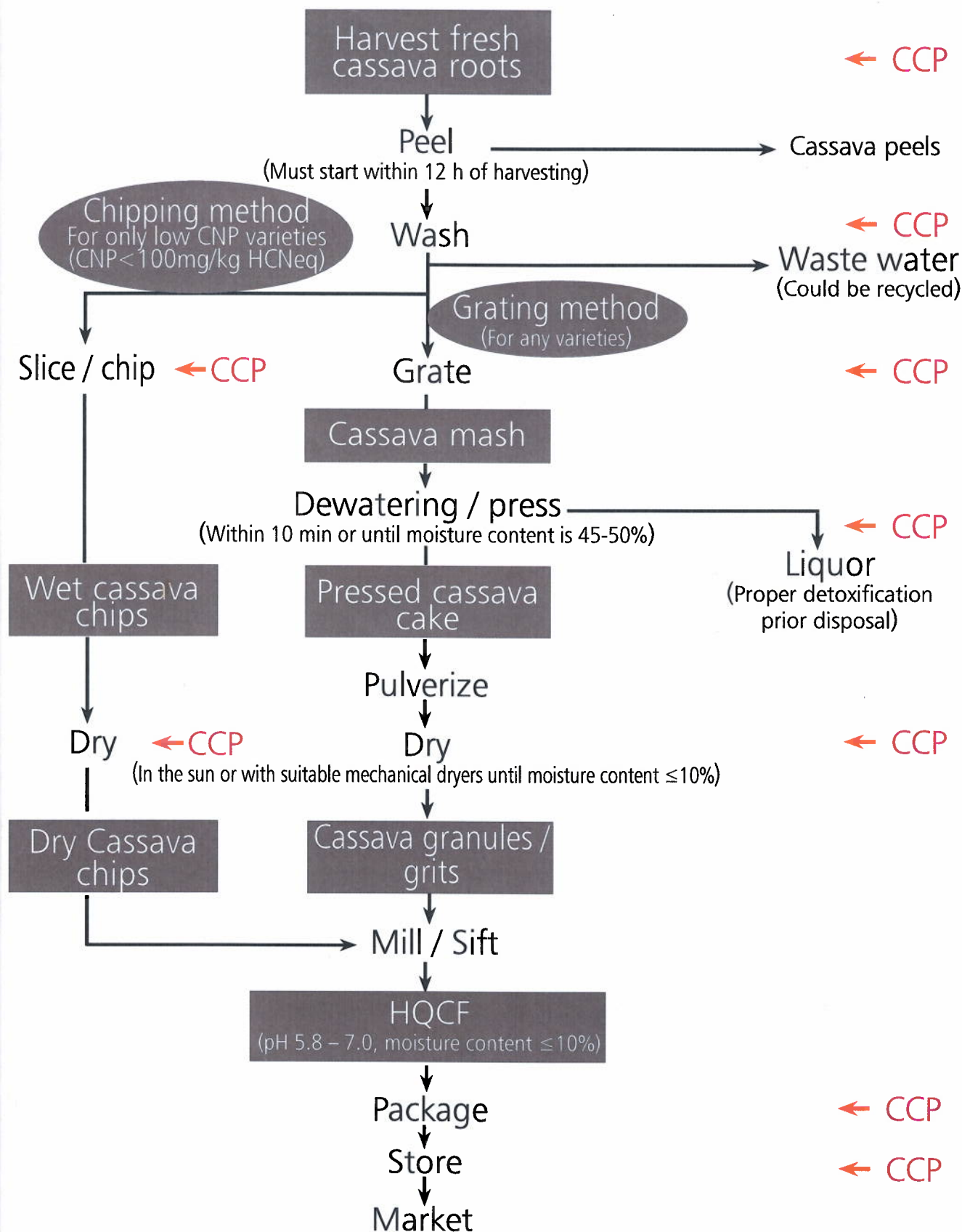
*CCP-Critical Control Point

Processing technology and critical control points to produce fufu powder



*CCP-Critical Control Point

Processing technology and critical control points to produce high quality cassava flour (HQCF)



*CCP-Critical Control Point