1. SCOPE

The point of receiving cassava for preprocessing and processing

1. PURPOSE

The purpose of this procedure is to ensure that only sweet cassava (contains low hydrogen cyanide levels) fit for processing is received.

1. DEFINITIONS

Cassava: This refers to the underground tuber from which the cassava flour is produced. The cassava is of two varieties, one known as“bitter” cassava, and the other as “sweet”. The “sweet” variety has lower cyanide content and is only variety purchased by factory.

1. PROCEDURE
2. Cassava/Bammy supervisor/ Functional Responsibility
3. Before each farmer receives an order to supply cassava to the factory, he has to supply the factory with a sample of his crop.
4. The sample is tested for the following characteristics:
5. Moisture content
6. Starch content
7. Colour
8. Odour
9. Flavour
10. Texture
11. These tests are all organoleptic and are usually performed by someone with the required experience. If the sample satisfies the criteria for the above, an order is given for the farmer to supply the factory with cassava until that crop is finished.
12. When the cassava is brought to the factory, a similar sampling is done. If the batch meets the company’s criteria, it is weighed and transferred to cassava pre-processing area.
13. **Moisture Content**
14. The tuber is cut and examined. If the tuber shows an intensification of the colour around the central “string”, this means that the water content is high.
15. **Starch Content**
16. The dried cassava is baked and the finished product (bammy) is examined for “wholesomeness” and elasticity. If the bammy is “shelly” and brittle- the sample is rejected.
17. If the bammy is “wholesome” and elastic i.e. bends without breaking, then the cassava is acceptable.
18. **Colour**
19. The tuber must be cut in order for it to be examined for colour.
20. The colour must be typical of cassava i.e. cream or white.
21. The cassava must not show any sign of darkening. Darkening- Bluish veins running through the tuber indicates that the cassava may have been left out in the field or out in the sun for too long and is beginning to spoil. Samples showing signs of darkening should be rejected.
22. **Odour**
23. Cut the sample and smell in order to detect if the odour is typical of fresh cassava or if it is indicative of too high a cyanide level.
24. **Flavour**
25. A small portion of the tuber is cut and tasted to determine the freshness and the flavour. No cassava with stale or off flavour is to be accepted.
26. **Texture**
27. Cut the tuber, while cutting; note the feel of the knife going through. The tuber should offer some resistance to the knife blade. There should be no indication of sponginess. Reject if sponginess is observed.
28. RECORDS

[Cassava Receival Form](../../../../FORMS/MS%20Forms/Traceability/Cassava%20Receival%20Form.docx)

1. REFERENCES

[NonConforming RawMaterials](../../../ManagementSystemProcedures/Non-ConformingRawMaterials/NonConformingRawMaterials%20June%2019,%202017.docx)

1. DOCUMENT CONTROL INFORMATION
2. APPROVAL AUTHORITY

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