

# TECHNICAL SHEET

## VC cassava SLICASS 13

### Presentation of cassava

The scientific name of cassava is *Manihot esculenta* Crantz and it belongs to the *Euphorbiaceae* family. It is native to Latin America.

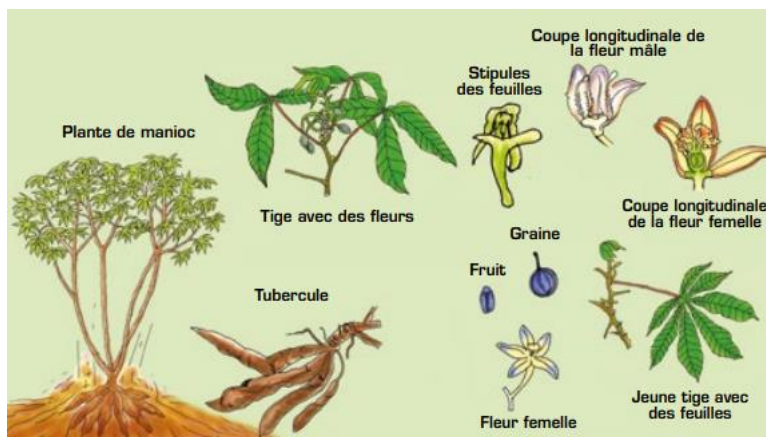
Cassava is a plant of the humid tropical zone. It adapts easily to most climatic and soil conditions except for the climates of the very cold European temperate zones and the desert zones of the Sahel for example. But as for all cultivated plants, its yields will be very variable according to whether the climate and soil conditions are favorable or unfavorable.

The best yields will be obtained in regions with : - the climate is of the type : - Average temperature varying between 23 and 25°C throughout the year, - Annual rainfall varying between 1,200 and 1,800 mm, (although it can withstand large variations (550 to 2,000 mm)) - Dry season duration: 2 to 3 months, (although it can withstand up to 6 months) - Soil type: - Clayey-sandy soils (avoid essentially clayey soils), - Sandy, loose soils enriched with organic matter tend to be silty-sandy (consisting of silt and sand). It is a permeable soil, deep, and rich in organic matter, on a flat relief or with a slight slope.

All cassava varieties can be classified into two main groups: sweet cassava and bitter cassava. The fundamental difference between these two groups is that bitter cassava contains a substance (poison) called hydrocyanic acid.

Cassava is a food that contains energy. It is very rich in water and starch. There are many products derived from cassava: attiéké, placali, gari, foutou, concondé, akpessi, atoukpou, bread, cake, beer, liquor, toothpaste, alcohol, tapioca, etc.

### Cassava and its different parts



**Figure 1** : the different parts of the cassava (source : Kouakou et al, 2015)

## Characteristics of the technology

- Gross product yield (t/ha) 30-35
- DM (%)= 25-35
- Mild when boiled
- Resistance to ACDM and CBB
- New legume recipes fortified with cassava with other nutritional values developed

## Bibliographical references

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## Web sites consulted

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## Other references

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