


# Waxing of fresh cassava roots to extend the shelf-life and increase marketability



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Extend shelf-life of fresh cassava

The waxing technology for cassava roots starts from careful cultivation to produce commercially acceptable roots. Before harvest, leaves are pruned to prevent damage. After harvest, roots are sorted, washed, weighed, disinfected, and dried at a pack-house. Finally, a food-grade wax is applied to extend their shelf-life.

 This technology is **TAAT1 validated**.


 **7-7**

Scaling readiness: idea maturity 7/9; level of use 7/9

 Project adoption **1**

Technology integrated in the EFPEP project, in Madagascar.

Inclusion assessment  **4**

Climate impact  **7**

Technology from

[ProPAS](#)

Commodities

Cassava

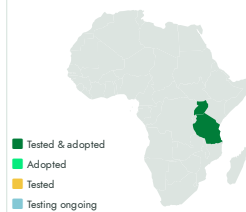
Sustainable Development Goals



Categories

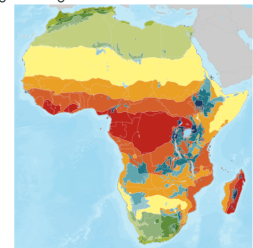
Postharvest, Practices, Post-harvest management

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups

Farmers

## Problem

- **Deterioration:** Cassava roots deteriorate rapidly post-harvest.
- **Marketability:** Their size, shape, and harvest damage affect marketability.
- **Food Security:** Short shelf-life limits availability, affecting food security.

## Solution

- **Preservation:** Waxing extends freshness and protects cassava roots.
- **Shelf-life:** It significantly extends the roots' shelf-life.
- **Food Security:** The technology enhances food security by ensuring longer availability of cassava roots.

## Key points to design your program

**Waxing of Fresh Cassava Roots** can be integrated into cassava value chain development, post-harvest management, food security, and agribusiness development programs to reduce post-harvest losses, extend shelf life, and improve market opportunities. Its adoption contributes to **SDGs 2 and 8**. To integrate this technology into your project, plan and budget for the following activities and prerequisites:

- **Facilitate access** to food-grade wax, pack-house facilities, and equipment required for the waxing process.
- **Establish partnerships** with IITA, producer organizations, cassava processors, and national agricultural research and extension services.
- **Conduct** demonstrations and training on cassava waxing, post-harvest handling, and quality management, and **monitor** technology adoption, shelf-life extension, and post-harvest loss reduction.

**3,000—5,000 USD**

Estimated investment cost for an "all-inclusive" packhouse or processing centre, including water supply



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<https://taat.africa/ufb>

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