



Food Research Institute



**GHANA CASSAVA INDUSTRIALISATION
PARTNERSHIP PROJECT (GCIPP)
COMPLETION REPORT.**

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APRIL, 2021

1. BACKGROUND TO PROJECT

Ghana Cassava Industrialization Partnership Project (GCIPP) is a 2-year project implemented by a consortium of six partners led by Agri Impact Consult (AIC). The project started in April 2019 and ended officially by 31st March 2021. The demand for fresh cassava roots is projected to increase based on significant on-going private sector investment in the cassava value chain in Ghana. Industrial cassava requirement is estimated at over \$20 million worth of cassava being supplied annually benefiting over 50,000 smallholder farmers. Smallholder farmers in Ghana are unable to access these markets to improve their livelihoods and incomes due to lack of structured markets through forward contracts agreements with off-takers, lack of adoption of good planting materials which are required by the market, weak technical skills in good agronomic practices and postharvest technologies, low volume of supply of fresh cassava roots and poor quality of cassava products.

The aim of the project was to catalyse and sustain an inclusive agricultural transformation in Ghana to increase incomes and improve household food security through consistent supply and processing of cassava for both industrial and food uses. Specific objectives of the project were;

- To enhance productivity of 110,000 smallholder farmers to cultivate 110,000ha of cassava farm, increase yield from 12tons/ha to 30tons/ha and produce at least 1.8million tons of fresh cassava (Technology Adoption).
- Increase and improve primary processing to reduce post-harvest losses by 50% and cost of supply.
- Increase capacity of smallholders farming households and agricultural system to be better prepared for and adapt to shocks and stresses.
- Facilitate affordable financing and non-financial incentives to smoothen value chain activities.

The implementing partners (consortium) included: Agri-Impact Consult, CSIR- Food Research Institute, CSIR- Crop Research Institute, Ohumpong Investment Limited, JOSMA Agro Industries Limited, Ghana Industrial Cassava Stakeholders Platform and Ministry of Trade and Industry, Ghana. The role of CSIR- Food Research Institute was to build the technical capacities of cassava processing firms in standard processing techniques and their adaption and facilitate the establishment and monitoring of quality management systems of processing facilities.

2. CSIR-FOOD RESEARCH PROJECT TEAM

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3. ACTIVITIES ASSIGNED TO CSIR-FOOD RESEARCH INSTITUTE

Activity 1. Provide training and technical backstopping for processing plants for the production and supply of high quality dried cassava chips to Off-takers

Activity 2: Organizing 8 interactions with decision makers in government and parliament (Specifically Ministry of Food and Agriculture, Ministry of Trade and Industry and Ministry of Business Development) to develop a national cassava value chain strategy.

Activity 3: Training on cassava-no waste models for Processors.

Activity 4: Periodic collection of product samples from processing plants to assess conformance of product quality to standard specifications

Activity 5: Facilitate establishment of quality management system and certification of processing plants and products

Activity 6: Regular monitoring of the processing plants to assess their adherence to good manufacturing practices

4. HIGHLIGHTS OF ACTIVITIES UNDERTAKEN AND ACHIEVEMENTS DURING THE PROJECT LIFETIME.

4.1 Provide training and technical backstopping for processing plants for the production and supply of high quality dried cassava chips to Off-takers.

Four (4) separate training workshops were organised within the project period for cassava processors at Kpasa, Oti region, Aziedukope, Volta Region, Kintampo, Bono East Region and Coastal Groves Company, Asebu, Central Region. The training workshops were on High Quality Cassava Chips (HQCC) processing and span an average of three days for each workshop. Forty (40); 23 M and 17 F were trained at Kpasa, Thirty-two (32); 16 M and 16 F were trained at Aziedukope, Seventeen (17); 11 M and 6F were trained at Kintampo and Ten (5 M and 5 F) staff members of Coastal Groves were trained. The processors were empowered to supply HQCC to end users in their respective catchment areas.

4.2 Organizing 8 interactions with decision makers in government and parliament (Specifically Ministry of Food and Agriculture, Ministry of Trade and Industry and Ministry of Business Development) to develop a national cassava value chain strategy.

Five (5) round table interactions/meetings were held with Officers at the MoFA District office Nkwanta South, Eastern region MoFA office, Koforidua, Ashanti region MoFA office, Kumasi, Volta region MoFA office, Ho and Kpando Municipal MoFA office. The meetings centred on the inclusion policy of HQCF as composite flour. The activity was performed in partnership with Cassava Stakeholders platform (a consortium member). Several meetings/workshops were also held with MoTI, Ghana officials on HQCF inclusion policy in composite flour within the project lifetime. A consultant was to be contracted to draft and finalise the HQCF inclusion policy

document for Ghana. The HQCF inclusion policy activities were carried out with MoTI, The Cassava Stakeholders Platform and Agri Impact Consult.

4.3 Training on cassava-no waste models for Processors

A consultant was contracted by CSIR-FRI to execute this activity with support from the FRI team. The consultant developed a training manual and submitted same to FRI for approval for the training of processors and farmers on composting with cassava waste materials. Two separate participatory training workshops were carried out at Woraso (Ashanti region) and Kintampo (Bono East region). A total of 44 processors/farmers were trained on cassava no waste models at Woraso and Kintampo.

NOTE:

There is need for extension of monitoring (up to the end of June 2021) of this activity because the activity was executed at the tail end of the project due to late release of project funds for the activity.

4.4 Periodic sampling of selected cassava products (HQCF, Gari, HQCC, Kokonte) from processing plants to assess conformance of product quality to standard specifications

Cassava products sample collection visits (4) were made to FARIAD community processors, Coastal Groves and Josma Agro Industries Ltd to collect samples for analysis. HQCF, HQCC, *Gari* and *Kokonte* samples were randomly sampled for quality checks. The Samples analysed met the quality specifications/standards by Ghana Standards Authority (GSA) for moisture, particle size, colour and pH.

4.5 Facilitate establishment of quality management system and certification of processing plants and products

Four (4) separate training workshops were organised for cassava processors on quality management systems. The first workshop was a one week training workshop held for Josma Agro Industries Ltd at Woraso in Ashanti region on quality management systems. A total of 25 participants comprising of 10 male and 15 female were trained on quality management systems in processing *Gari*, *Kokonte* and HQCF. A training

manual was developed by CSIR-Food Research Institute, shared with JOSMA and staff to support the training. The second training workshop was held at Coastal groves Company at Asebu in Central Region. A total number of 12 staff comprising of 6 male and 6 female were trained on quality management systems in processing HQCC and HQCF. The other two training workshops were held in Accra in collaboration with MoTI for processors on quality management of HQCF and Ethanol processing. A total number of 201 processors from over 60 processing facilities in Ghana were trained on quality management systems for processing cassava products. CSIR-FRI (Dr. Gregory Komlaga) was one of the key resource persons for the trainings.

4.6 Regular monitoring of the processing plants to assess their adherence to good manufacturing practices

Three official monitoring visits were made to 3 processing facilities within the project period. The processing facilities trained and visited were adhering to quality management systems as taught by the CSIR-FRI team.

5. 0 SELECTED CAPTURED IMAGES OF THE PROJECT ACTIVITIES



Dr. G. Komlaga explaining the concept of Good Manufacturing Practices to the participants at Josma Agro Industries factory at Woraso.



Section of participants at Josma Agro Industries processing factory peeling cassava during the quality training session.



Dr. Komlaga explaining High Quality Cassava Chips processing steps to the participants at Kintampo



Section of participants at Kintampo listening attentively to the presentation by Dr. Komlaga



Trainees spreading the freshly sliced cassava for drying at Kintampo



A trainee asking questions during the question and answers session at Kintampo



Dr. Komlaga explaining High Quality Cassava Chips processing steps to the participants at Aziedukope



Participants at Aziedukope practicing manual slicing of cassava into chips for drying



Watering of dry components of compost by a participant during the training at Woraso.



The consultant explaining some principles of the composting to participants at Woraso



A participant asking a question on the composting during the theory session at Kintampo.



A section of participants during the theory session at Kintampo.



Participants at Kpassa training turning cassava chips on the drying mat to ensure adequate drying



Group photograph of participants of the cassava processors training at Kpassa



CSIR-FRI Technologist demonstrating the use of motorised cassava slicing machine during the Kpasa training



Participants at Kpasa training slicing cassava manually for drying.



Thoroughly washed cassava at Kpasa training ready for slicing



Mr. Joseph Agbeko, Executive Director of FARIAD, delivering the welcome address during the training at Kpasa