

THE EFFECTIVENESS OF STORAGE OF CASSAVA ROOTS IN MOIST MEDIA

(Efficacité du stockage de tubercule de manioc en milieu humide)

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SUMMARY

The effectiveness of storage of 3 cultivars of cassava roots in moist media is reported. Consideration is given to the type of media used, the incidence of rotting and vascular streaking, the physical condition and the cooking quality of the tubers after storage. Physical and physiological changes during storage are discussed.

RESUME

L'efficacité du stockage de 2 "cultivars" de tubercules de manioc en milieu humide a été étudiés. Sont pris en considération, le type de milieu utilisé, l'incidence de la pourriture et des stries vasculaires, les paramètres physiques et la qualité à la cuisson des tubercules après stockage. Les changements physiques et physiologiques durant le stockage sont discutés et des conditions optimales de stockage recommandées.

INTRODUCTION

The utilization of cassava roots in the fresh state is severely restricted by the development of vascular streaking, a physiological disorder characterised by discolouration of the vascular system, within one to seven days after harvest. Two types of deterioration have been identified in the cassava (BOOTH, 1976). The first, termed primary deterioration, has been recognised as a physiological disorder (MONTALDO, 1973 ; BOOTH, 1976 ; NOON and BOOTH, 1977) and the second, secondary deterioration, has been recognised as being due to pathogenic invasion (BOOTH, 1976). It has been