



CSIR-TECHNOLOGY BRIEFS

FUFU FLOUR TECHNOLOGY

The *fufu* flour technology helps reduce post-harvest losses of yams, cassava, plantains and cocoyams. This technology presents a more convenient way of having *fufu* available in all countries across the globe. It makes transportation easier and more convenient. The technology also presents a less laborious and time saving way of preparing *fufu*. Preparing *fufu* using flours are more hygienic and safer than the traditional way of preparing the delicacy. These advantages have caused the market demand for *fufu* flours to increase each year within the past ten years.

Yakubu, M, Nketia, S. and Tortoe, C.

THE CHALLENGE

Why 'Fufu flours'?

Ghana experiences high levels of post-harvest losses of roots and tuber crops annually. This directly affects income of farmers. Losses can be measured in terms of spoilage due to transportation, climatic conditions and lack of value addition; therefore, the need for value addition. The major challenge with this technology is the initial capital which majorly comprises of cost of housing and equipment for production. For large commercial production capacity, the facility will require commercial slicer, dryer, mill, sifter and packaging machine. For an efficient *fufu* flour production plant, a major challenge is setting up a continuous production line. Another major challenge in this venture is producing *fufu* flours with texture and taste similar to the traditional *fufu*. The shelf life of *fufu* flours can also be dicey because of strict quality and safety procedures which are inevitable.

CONTACT DETAILS:

Name: The Director

Institute: CSIR-Food Research

Institute, Accra, Ghana

Tel: +233(0)302 519 091-5

E-mail: info@foodresearchgh.org

Web:

<https://www.foodresearchgh.org>

CSIR-TECHNOLOGY BRIEFS

FUFU FLOUR TECHNOLOGY

THE TECHNOLOGICAL SOLUTION

Fufu flour technology helps to reduce spoilage of roots and tuber on the local markets by absorbing a considerable percentage of roots and tubers produced. CSIR-FRI has an already existing fufu flour production plant which runs on a batch production system. Contract productions are also available upon request for both local and international clients. Having a continuous production line with newer equipment would increase profits by not less than 40%. The primary signature of *fufu* flours produced by CSIR-FRI is its similarity to the traditional *fufu* when prepared. Quality of product is a trait most guaranteed.

BENEFITS – TECHNICAL, SOCIAL & ECONOMIC

- Convenient and faster way of having prepared *fufu*.
- Presents a safer and hygienic way of preparing *fufu*.
- High market demand locally and international.
- Convenient form (flour) for transportation and export.
- Very handy and convenient for Ghanaians and other Africans living outside of the continent.

POTENTIAL UPTAKE PATHWAY

- Small, Medium to Large scale food processing industries.
- Entrepreneurs
- Exporters