



NIGERIA AGRICULTURAL QUARANTINE SERVICE
OFFICE OF THE COORDINATING DIRECTOR
MEDIA AND PUBLIC AFFAIRS UNIT



QUARANTINE BULLETIN VOL. 2
TIPS ON YAM EXPORT

In furtherance of the Federal Government's economic diversification Programme, the need for foreign exchange earnings and the NAQS advocacy and drive towards promoting export of Nigeria's agricultural products, here is a second in the series of bulletins on farmer enlightenment on yam export:

1. Engage NAQS for general guidance:

NAQS officers provide advice on issues around sourcing, storage, processing, documentations, transport, packaging, labelling, international markets and their requirements, etc.

2. Good Agricultural Practices (GAP) for Yam Production:

- *Use Nematode-free seed tubers for planting*
- *Rub any clean wound or bruised yam tuber with alkaline material such as lime or wood ash to prevent infection*
- *Practice crop rotation and regular weeding*
- *Apply chemicals at appropriate in dosage*
- *Harvest on time and avoid bruising yam tubers during harvest*

3. Yam Selection under quarantine inspection:

NAQS trains selectors on the farm and ensures strict adherence to timelines. Exportable yams should have fresh color, uniform straight shape,

no fingers/no sprouts/no hairs/no flakes/no cuts/no bruises and preferably of medium sizes (1.5 to 2.0kg) depending on market demand.

4. Yam storage/warehousing before shipping to pack house:

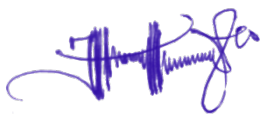
- *Clean out and fumigate collection center/yam barn and warehouses*
- *Use only good and healthy tubers*
- *Ensure proper curing, possibly combined with fungicides*
- *Ensure adequate ventilation of the storage facility*
- *Inspect regularly, remove rotten tubers and trim off sprouts.*
- *Trimmed surface should be waxed with candle to prevent infection.*
- *Protect yams from direct sunlight and rain*
- *Yams should also be free of adhering soil, chemical residues, insect or nematodes infestation.*
- *Ensure proper packaging and labeling*

5. Yam Haulage

- *Yams are to be kept in aforementioned conducive conditions as much as possible during haulage, preferably 15-20 degree celcius.*
- *Ensure that particulars of vehicle conveying the yams are correct and up to date, to avoid detention or delays by VIO, Customs, FRSC, etc because this may expose the yams to excessive heat.*

6. Issuance of Phytosanitary certificate by NAQS

- *At the ports, present yam for re-evaluation and export inspection*
- *NAQS also issues advice on shipping conditions for yam*
- *More information about general export procedures are obtainable via www.naqs.gov.ng*



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