

## CASSAVA AND YAM SAMPLING PROTOCOL

### FIELD PROCEDURE

1. Familiarize the field team with the **Precautionary Notes on Avoiding Contamination**.
2. Collect four to five roots from three plants of each variety.

### IN THE LABORATORY

3. Wash the roots with plain tap water.
4. Peel the roots, and rinse with deionized water.
5. Cut slices from the distal, central, and proximal sides of each root. Mix the slices manually, and collect one 50 gram sample.
6. Chop the slices into smaller pieces.
7. Place the sample in a clean plastic container or Petri dish. Dry the sample in an oven at 60°C for at least 24 hours.
8. Grind the dry sample in a non-contaminating grinding mill (such as a Retsch mill with Teflon chambers and zirconium balls or the IKA A10).
9. Package the sample in a clean, acid-washed plastic container labeled with the variety name, and store at room temperature.

*For more information, contact:*

Dr. Hernán Ceballos, HarvestPlus Cassava Crop Leader ([h.cebillos@cgiar.org](mailto:h.cebillos@cgiar.org))

or

Dr. James Stangoulis ([james.stangoulis@flinders.edu.au](mailto:james.stangoulis@flinders.edu.au))