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## Consumer safety analysis of users of Yam dormancy extending preservatives during marketing under tropical conditions

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The paper examined the chemical method of preserving yam tubers during marketing in Ikole Local Government Area of Ekiti State. The specific objectives of the study were to identify chemicals used by marketers to preserve yam during marketing, determine marketer's compliances to correct dosage and the effect of wrong dosage and the residual effect of preservative chemicals on yam consumers. Primary data were used to accomplish the objectives of the study. At first, ten villages were sampled out of total number of villages in Ikole Local Government areas; one yam market was sampled per village giving a total of ten markets and ten respondents were sampled from each market with a total sample size of hundred yam marketers in the study areas. Copies of a questionnaire were the principal tool of data collection supplemented with visitation and focus group discussion. Data collected were analysed using both inferential and descriptive statistics. Results indicated that the bulk of marketers did not applied chemicals but more than 50% of marketers who adopted the use of chemicals to extend the dormancy period of yam used wrong dosage which indicated that consumers of raw yam in the study areas were exposed to the likelihood of health challenges from wrong usage of preservatives that were poisonous to man. The chemicals were applied to yam to stop sprouting thereby increasing the dormancy period. The chemical were effective to stop sprouting and the growth of sprouted ones. The study concluded that chemicals were effective way of extending dormancy period of yam tubers thereby extending the shelf life during marketing but the use of chemicals had negative effect of health challenges such as stomach pain, purging, excessive stooling after consumption and constipation among consumers of chemical treated raw yams. The study established that there is food safety problem among users of chemicals as means of extending dormancy period of yam during marketing in the study areas

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