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SUPPLEMENTARY MATERIAL

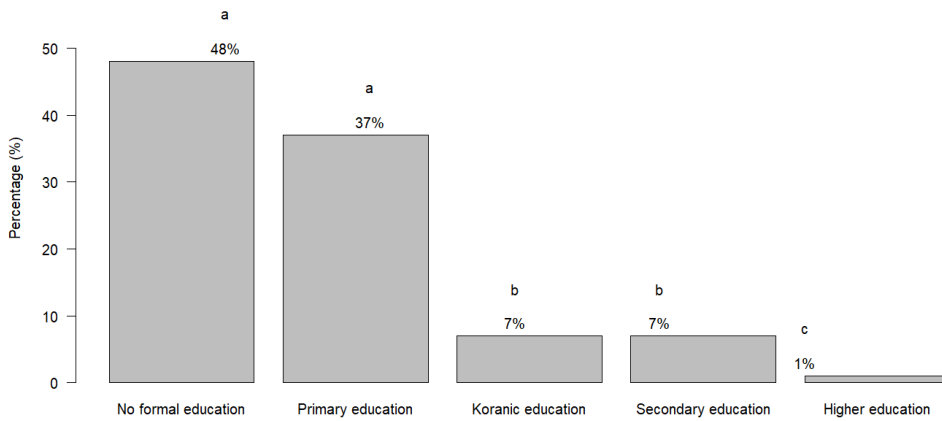
Potential impacts of sales practices on the postharvest quality of yams in Burkina Faso

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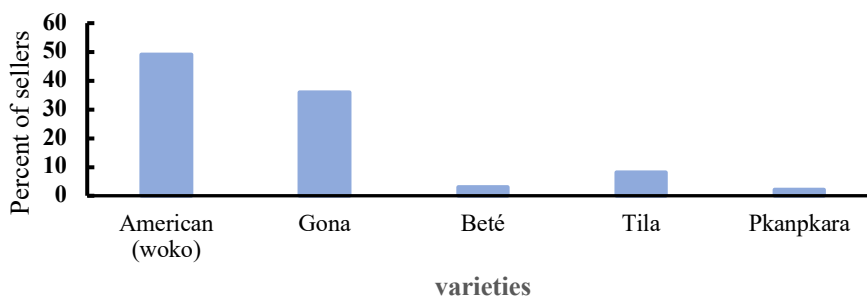
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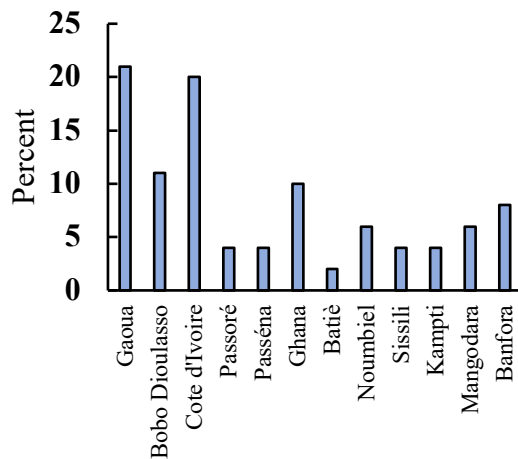
Key words: yams, rotting, drying, storage condition, socio-economic and demographics.



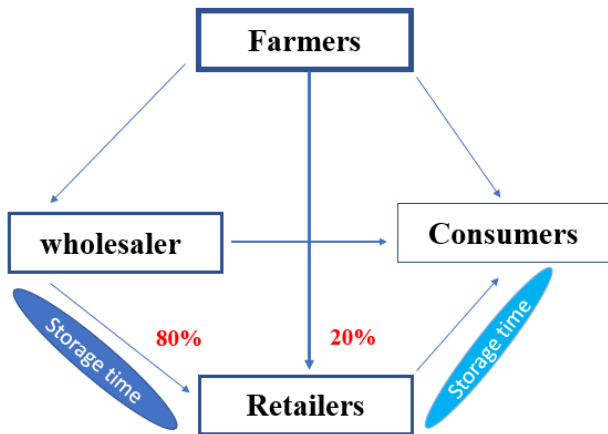
Supplementary Figure 1. Distribution of salespeople by level of education.



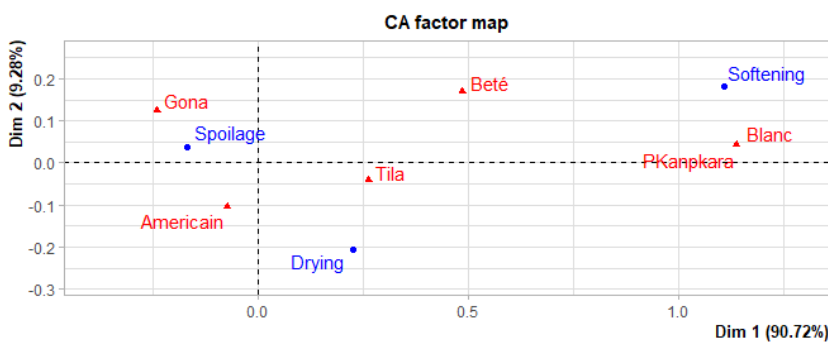
Supplementary Figure 2. Varieties of yams sold in the markets surveyed. A) American; B) Gona.



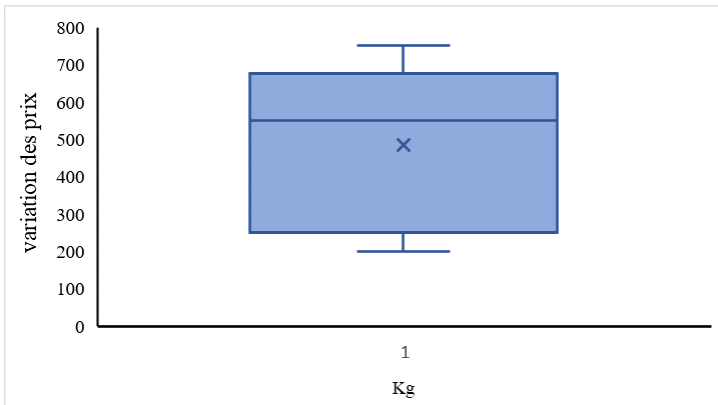
Supplementary Figure 3. Source of yams sold on markets.



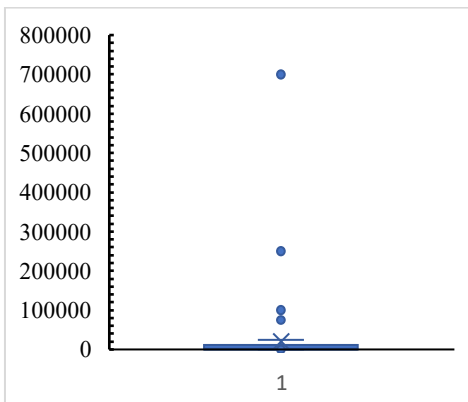
Supplementary Figure 4. Flow diagram.



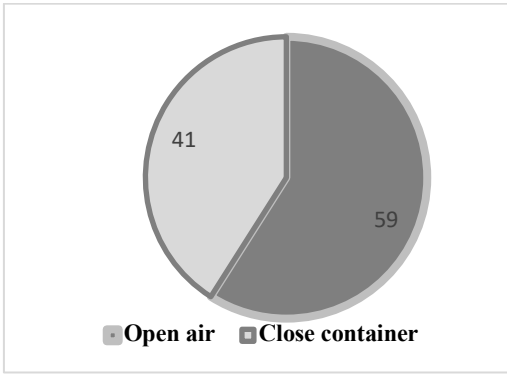
Supplementary Figure 5. Association between yams varieties and deterioration types.



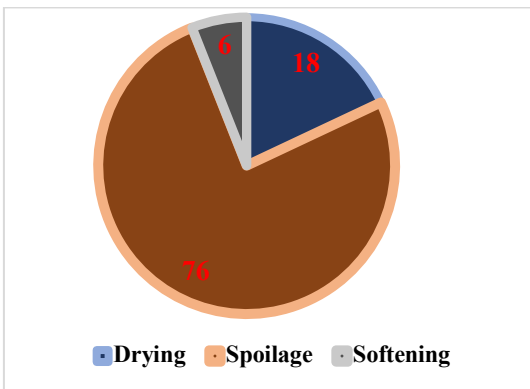
Supplementary Figure 6. Market price.



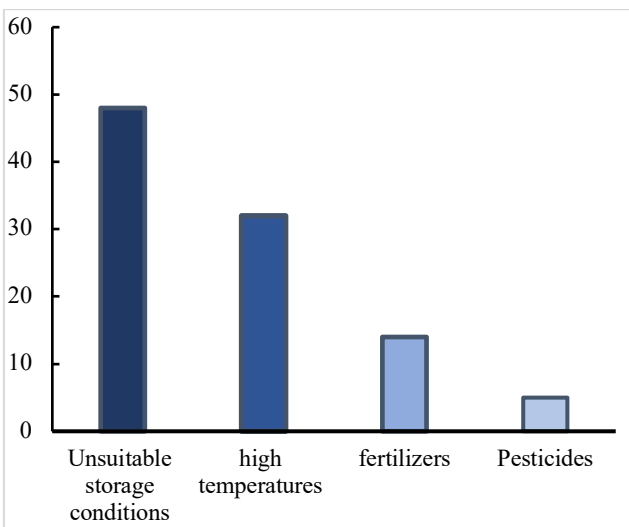
Supplementary Figure 7. Daily earning.



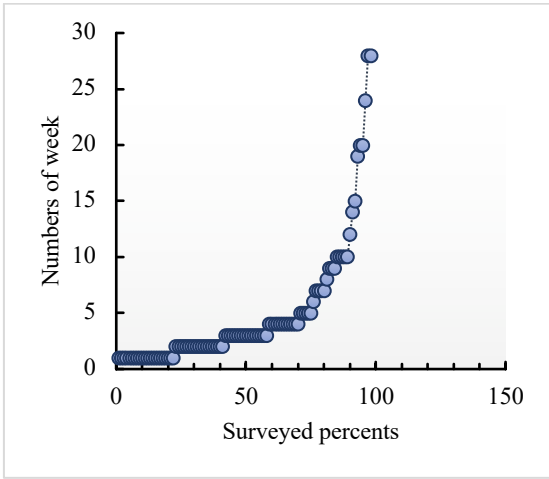
Supplementary Figure 8. Storage conditions.



Supplementary Figure 9. Loss reasons.



Supplementary Figure 10. Spoilage reasons.



Supplementary Figure 11. Duration of conservation.