

AFLATOXINS

WHAT SHOULD FARMERS DO **ON-FARM** TO PREVENT THEM?

When the crop is in the field, farmers should follow recommended good agricultural practices so that the crop remains healthy throughout the growth period, to resist mould infection.



Good Practices to do



Timely land preparation and planting in rows with good spacing



Timely application of recommended fertilizers



Control pests and diseases using non chemical and approved chemicals in correct doses, following manufacturers' directions for use



Good water management especially irrigation



Harvest on time as soon as crop is ready, minimising damage of produce



Bad Practices to avoid



Do not dry crops in the field especially maize and groundnuts



Do not damage produce during harvesting e.g. groundnut pods



Do not harvest late



Never place produce on bare ground during harvesting

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WHAT SHOULD FARMERS DO DURING **DRYING, SHELLING**
AND THRESHING TO PREVENT THEM?



Good Practices to do



If shelling has been done in the field, further dry the grains



Use appropriate shelling methods such as motorised shellers to avoid breakage



Dry produce off bareground using clean materials such as black drying sheet materials or cemented floors



Winnow and sort all the damaged, shrivelled, diseased grains and foreign material



Dry crops using faster drying technologies



Check crop dryness using the salt method or moisture meter



Bad Practices to avoid



Do not store produce before further drying



Do not shell produce by beating or trampling



Do not dry produce on bare ground



Do not dry produce on the road or tarmac to avoid contamination with dust and vehicle fumes and oils



Do not dry good grain with bad grain



Do not allow produce to be wetted and soaked by rain

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WHAT SHOULD FARMERS DO DURING **STORAGE** TO PREVENT THEM?



Good Practices to do



Clean, disinfect and repair the store



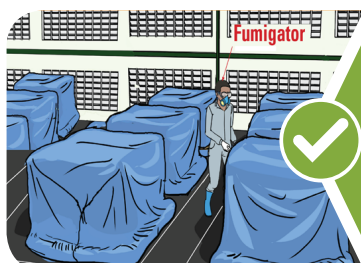
Place and store dried produce in food grade containers such as gunny, plastic or hermetic bags-drums



Place bagged produce on pallets and away from walls during storage



Bag produce when storing in a traditional silo or granary



Control insects and rodents using recommended storage pesticides



Periodically redry produce during storage



Bad Practices to avoid



Do not pile bagged produce in a store without good aeration



Do not heap unbagged produce in store especially maize



Do not place bagged produce directly on the floor



Do not mix new with old season produce



Do not store produce in torn gunny or plastic bag

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WHAT SHOULD FEED PROCESSORS DO TO PREVENT THEM?



Good Practices to do



Do on-spot mould and aflatoxin tests in the raw produce and finished products



Use feed grade processing equipment



Acquire Product lincense from Rwanda Food and drugs Authority (FDA)



Incorporate aflatoxin binders during processing of the feeds



Bad Practices to avoid



Do not process poor quality produce (diseased, damaged, broken/rotten, shrivelled, discoloured)



Do not mix feed raw materials with impurities such as mixing silver fish and Sand



Do not mix feeds on bare ground at home or factory



Do not pack or store ingredients in poor quality materials



Do not store feeds on bare ground and in premises without good aeration

IT IS
NEVER TOO
LATE!!!

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WHAT SHOULD FOOD PROCESSORS DO TO PREVENT THEM?



Good Practices to do



Inspect produce and processing premises regularly



Process only clean, dry, sorted produce



Maintain clean and dry working environment



Use food grade processing equipment preferably stainless steel



Do on-spot mould and aflatoxin tests in the raw produce and finished products



Acquire a Quality Mark (S or Q) from Uganda National Bureau of Standards



Bad Practices to avoid



Do not process poor quality produce (mouldy / rotten, broken, damaged, shriveled, discolored)



Do not add water to raw produce for processing



Do not store processed products in non-food grade materials



Do not store processed products in dirty, unclean environment