

AFLATOXINS

WHAT SHOULD FARMERS DO DURING STORAGE TO PREVENT AFLATOXINS?

YOUR HEALTH, YOUR WEALTH, YOUR LIFE!!!



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