

AFLATOXINS

WHAT SHOULD FOOD PROCESSORS DO TO PREVENT AFLATOXINS? IT IS NEVER TOO LATE!!

✓ 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