

AFLATOXINS

WHAT SHOULD FEED PROCESSORS DO TO PREVENT AFLATOXINS?

SAVE OUR ANIMALS AND US!!!



Good Practices to do



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



Use feed grade processing equipment



Acquire a quality mark (Q-mark) from Uganda National Bureau of Standards



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