

Post harvest loss prevention; mycotoxins in crops

The amount of harvest lost during storage due to production of aflatoxins and mycotoxins as a result growth of moulds reduces the quality and supply of crops.

Micro organisms cause diseases by producing toxins on food that make people sick. Different moulds produce aflatoxins on food due to presence of favourable conditions for them. Sickness symptoms depend on type of mould growing on food, amount of contaminated food eaten, age and health. Contaminated food cause nausea, vomiting, stunted growth and increase of disease suffering caused by other micro organisms.

Reducing mycotoxins

Use resistant crops to moulds. Use of fungicides and proper land preparation. Separate and discard crops with moulds. Dry crops to reduce on moisture content. Store in closed containers to reduce on growth of mycotoxins. Inspect stored crops regularly.