

Post-harvest mycotoxin reduction: Round Table Discussion

Questions posed by Chairperson:

1. State of art at present
HACCP framework
2. Future developments?
 - Impact of environmental change
 - Post-harvest modelling approaches
 - Cheap drying solutions: solar energy based?
 - Rapid detection: use of molecular approaches?
 - Holistic whole chain “systems” approach

Summary of discussions

Attendees: Approx 20

Discussions included the importance of considering farmers at different scales from:

small holder subsistence requirements

larger farm holders who are looking to export crops

And different climatic regions

As the type of help required will differ

Some of the important points made were:

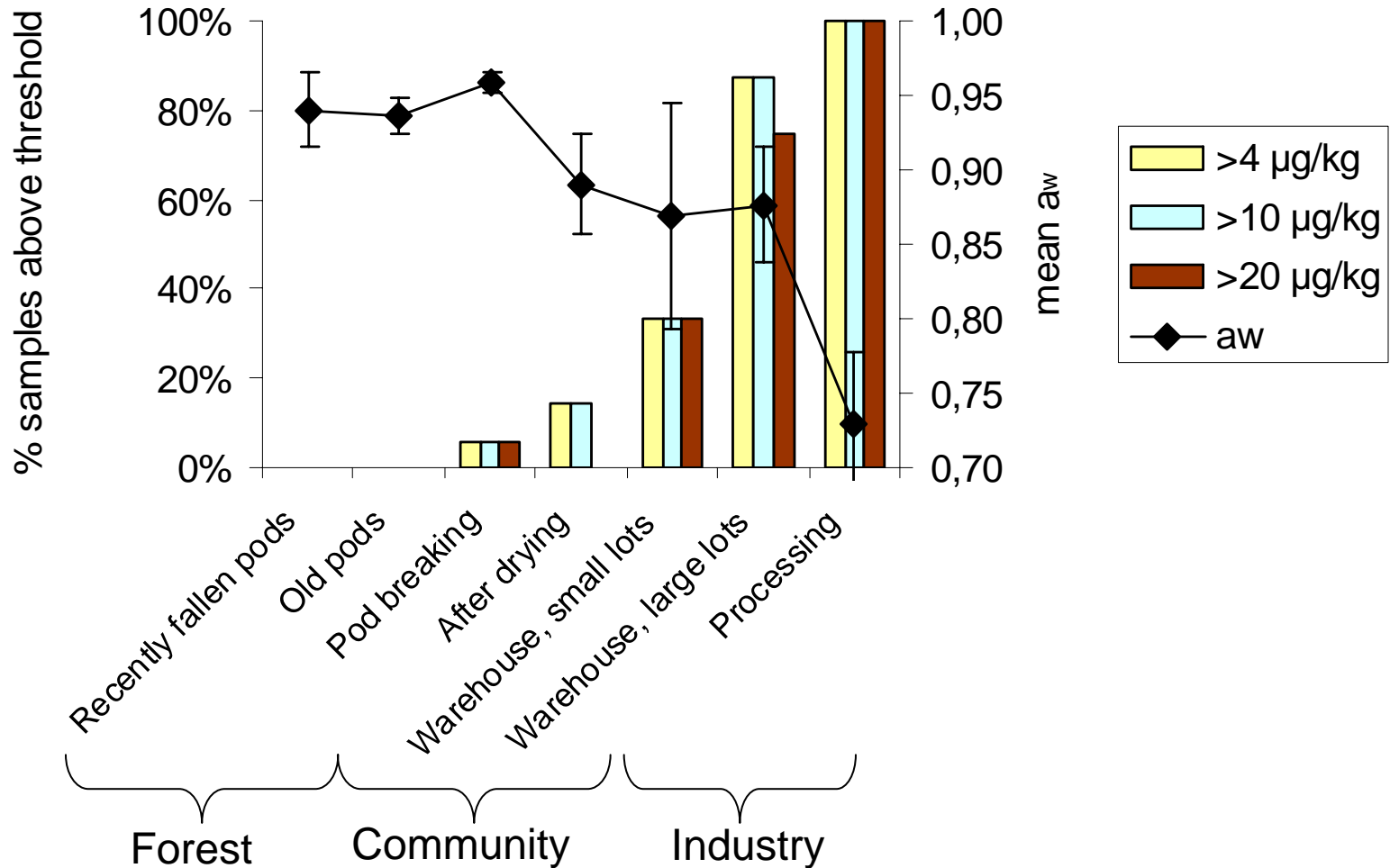
1. Post-harvest minimisation strategies must be in a **socio-economic context and related to type of farmers**

2. **Education, awareness and training** critical at all levels

3. **Storage structures** relevant to different farmer scales

4. Better and **appropriate drying systems** which are less reliant on high **energy requirements**: perhaps simpler solar based systems, especially in tropical regions during the rainy seasons

5. **Simple moisture meters** which can be used at all levels
- link to education and different commodities
6. **Seed storage systems** – especially for small scale farmers
7. Cheap **farmer based diagnostics** for monitoring
8. **Biocontrol systems** which are appropriate for food/feed
9. Consider more **holistic systems approach**: benefits from using FAO based documents on HACCP and CCPs in key food chains



Example of food chain approach

The SafeNut results show that the aflatoxin producing fungi infect the nuts early, in the forest. The existing drying in the communities is not sufficient. On the contrary, the moisture contents reached are often around the optimal range for aflatoxin production.