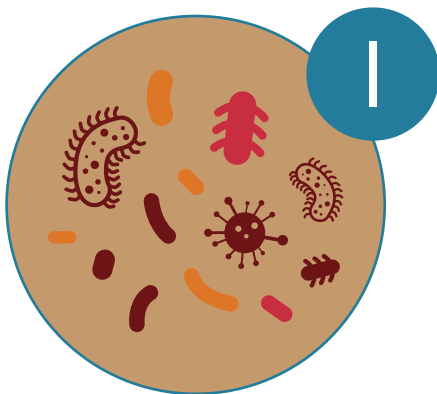


AFLATOXIN SAFETY FOR GROUNDNUTS

Groundnuts (peanuts) are an important source of nutrition and income across Africa. However, high levels of **aflatoxin** - a toxic substance produced by molds (fungi) that develop during harvest and processing can cause disease in humans and limit groundnut resale value. Relatively simple actions during post-harvest handling can safeguard the population and livestock from aflatoxin's harmful effects, boost nutrition from groundnuts, and increase income from this high-value crop.



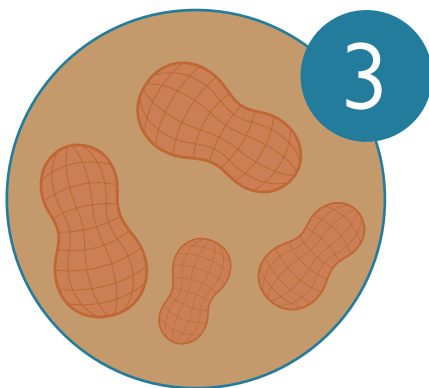
FUNGUS

Aflatoxin is a toxic substance produced by molds (fungi) growing on groundnuts as well as corn, sorghum, wheat and rice. Exposure can occur by inhaling, eating or handling groundnuts contaminated with aflatoxin. Aflatoxin causes liver cancer, jaundice, child stunting, immune suppression, and can even cause death.



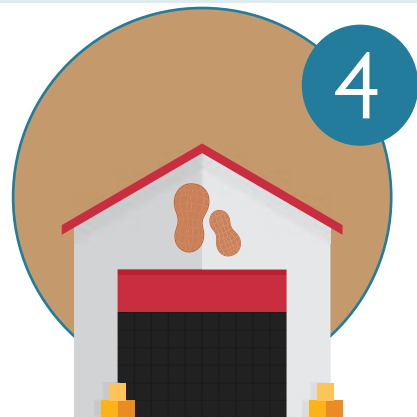
SMALLHOLDER FARMER

Sorting and processing groundnuts for human consumption requires screening and removal of aflatoxin-contaminated shells and nuts. Contaminated nut material should be handled and disposed of using practices designed to safeguard human and animal health.



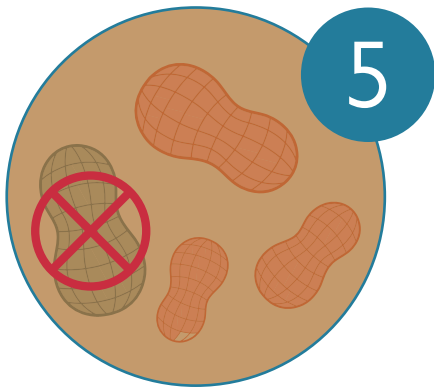
GROUNDNUTS (Peanuts)

Groundnuts are highly susceptible to mold growth and aflatoxin contamination. Aflatoxin contamination may occur during cultivation, post harvest, drying, storage, transport, and processing. Climate, soil conditions and cultivation practices significantly influence aflatoxin contamination rates.



WAREHOUSE STORAGE

Reduce aflatoxin levels by leaving the nuts in the shells and storing raw and roasted groundnuts in ventilated sacks (jute or hessian) rather than plastic. Utilize clean sacks free of mold and pesticides. Dampness should be monitored with a moisture meter, if available, and damp material either dried further or used immediately. Minimize storage and transportation times.



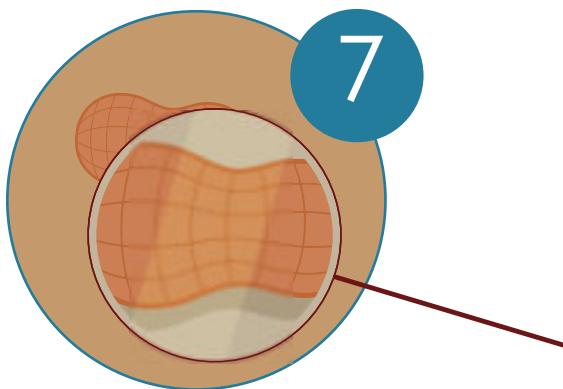
SCREENING NUTS

Remove contaminated groundnuts before processing. Wear a dust mask or keep a clean cloth over nose and mouth during shelling, sorting, packing and handling. Wear gloves, if available, and wash clothes following exposure to groundnut dust.



GROUNDNUTS PROCESSING

Contaminated groundnuts must be disposed of safely so people and livestock do not eat them. Aflatoxin sickens people and animals. If animals eat aflatoxin contaminated nuts then meat, eggs, and milk can become contaminated and make people sick. Dispose of contaminated groundnuts by burying them and avoid using open waste sites.



SAFE REUSE

Do not feed contaminated groundnuts or cake to animals unless the materials have been processed to reduce aflatoxin levels. Oil processing should include filtration, clarification, and testing. Ash from burned groundnut briquettes contains high aflatoxin levels. The ash should be buried, and animals and people should never use the ash when cooking beans or other food.



INCOME

Reducing aflatoxin levels in groundnuts and other crops not only contributes to better health and nutrition but will result in higher crop yields and helps smallholder farmers to access new markets and gain much needed income from their crops.

Proper screening, handling, and disposal of contaminated groundnuts safeguard human and animal health and maintain a safe and reliable food supply.