

# Aflatoxin

## Managing the Menace



# What is Aflatoxin?

**Aflatoxin** is a prominent class of mycotoxins (toxic chemical compounds that are produced by fungi.)

# Aflatoxin Facts

- Product of fungal growth
  - *Aspergillus flavus*, *Aspergillus parasiticus*
  - Occurs naturally in agricultural environments
- Invisible (microscopic)
- 4 types
  - B<sub>1</sub>, B<sub>2</sub>, G<sub>1</sub>, G<sub>2</sub>
  - B<sub>1</sub> is most toxic and typically the most prevalent

# Aflatoxin Facts

- Food and Agricultural Organization estimates 25% of the World's crops are contaminated by mycotoxins
  - ubiquitous
- Aflatoxin contaminates a range of important crops
  - Maize, peanut, cotton, rice, nuts, chiles, spices



# Why do we care?

- Aflatoxin is a Class 1 carcinogen - liver cancer
- Peanuts are a high risk crop for aflatoxin.
- The US Industry has made extensive investments to minimize aflatoxin in the edible market.
- Let's recognize these efforts, and keep pushing to deliver the highest quality peanuts to the world
- Developing countries, this is a much different story

# Aflatoxin & Control Points

- Extensive pre-harvest, harvest, and post-harvest
- Highlight a few

# Control Points – Pre Harvest

- Seed





# Control Points – Pre Harvest

- Good agricultural practices, rotations, inputs, irrigation, etc.





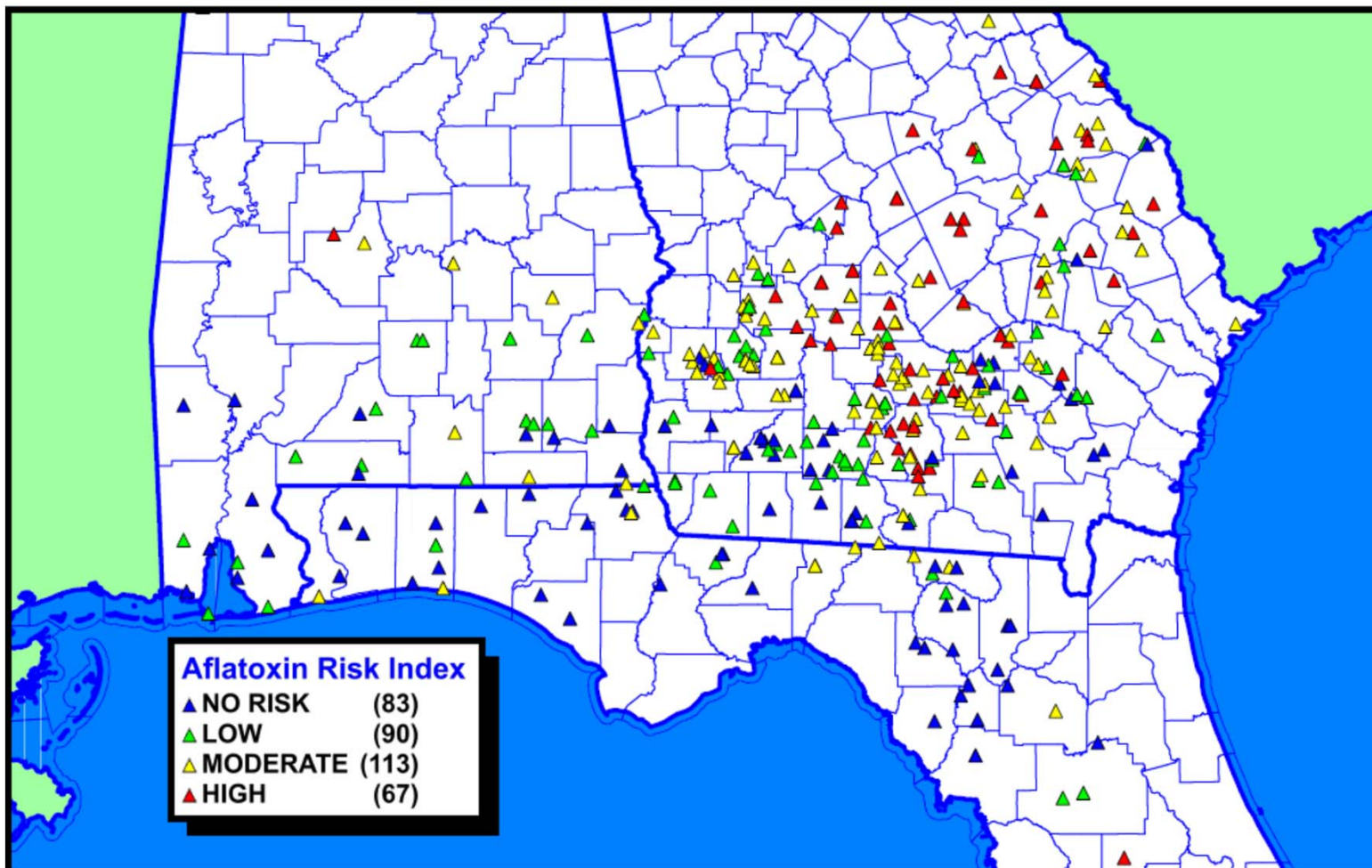
# Control Points – Pre Harvest

- Risk is amplified by late season heat & drought



# Control Points – Pre Harvest

- We cant control the weather, but we can understand risks





# Control Points – Harvest

- timing





# Control Points – Harvest

- Dry corners





# Control Points – Harvest

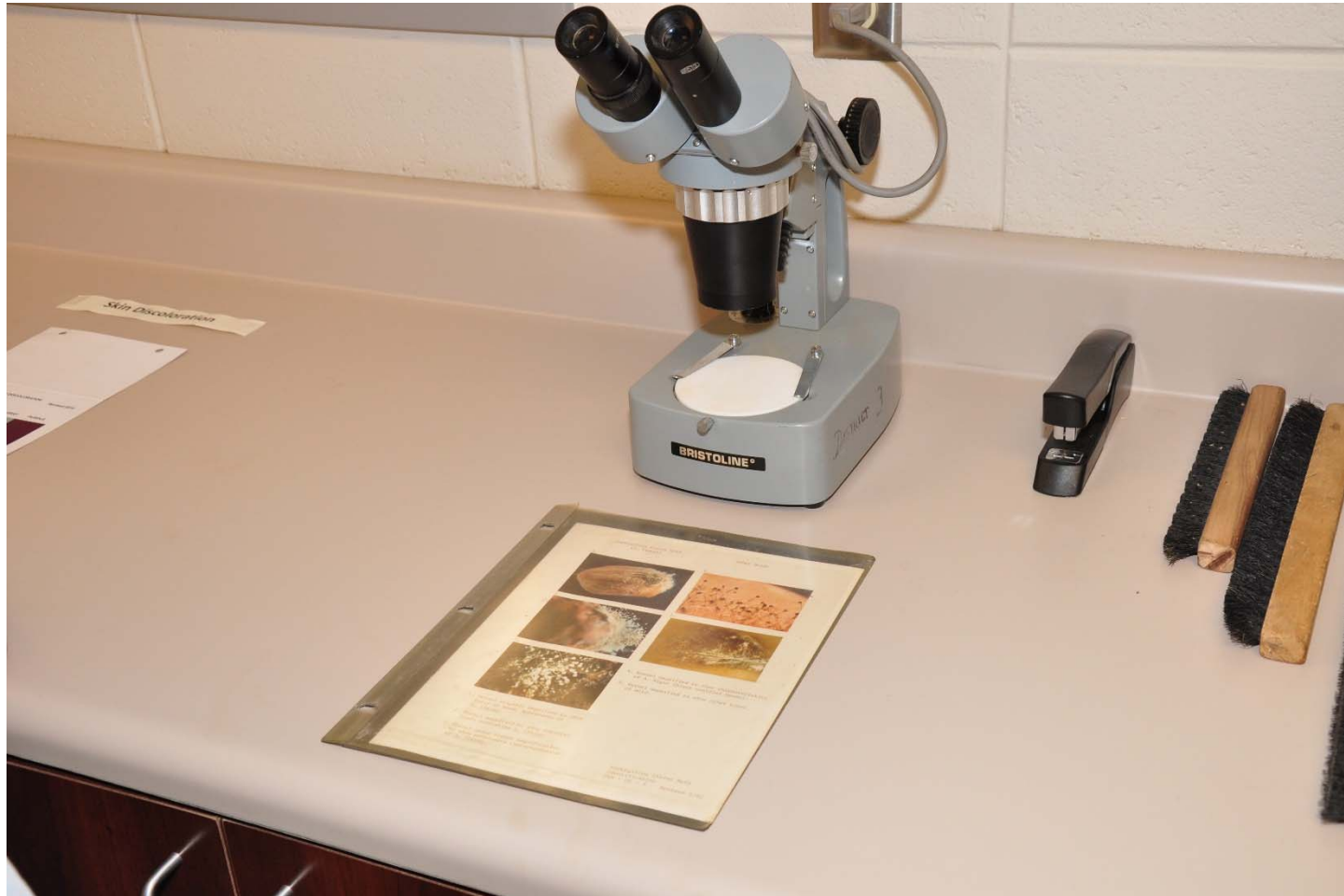




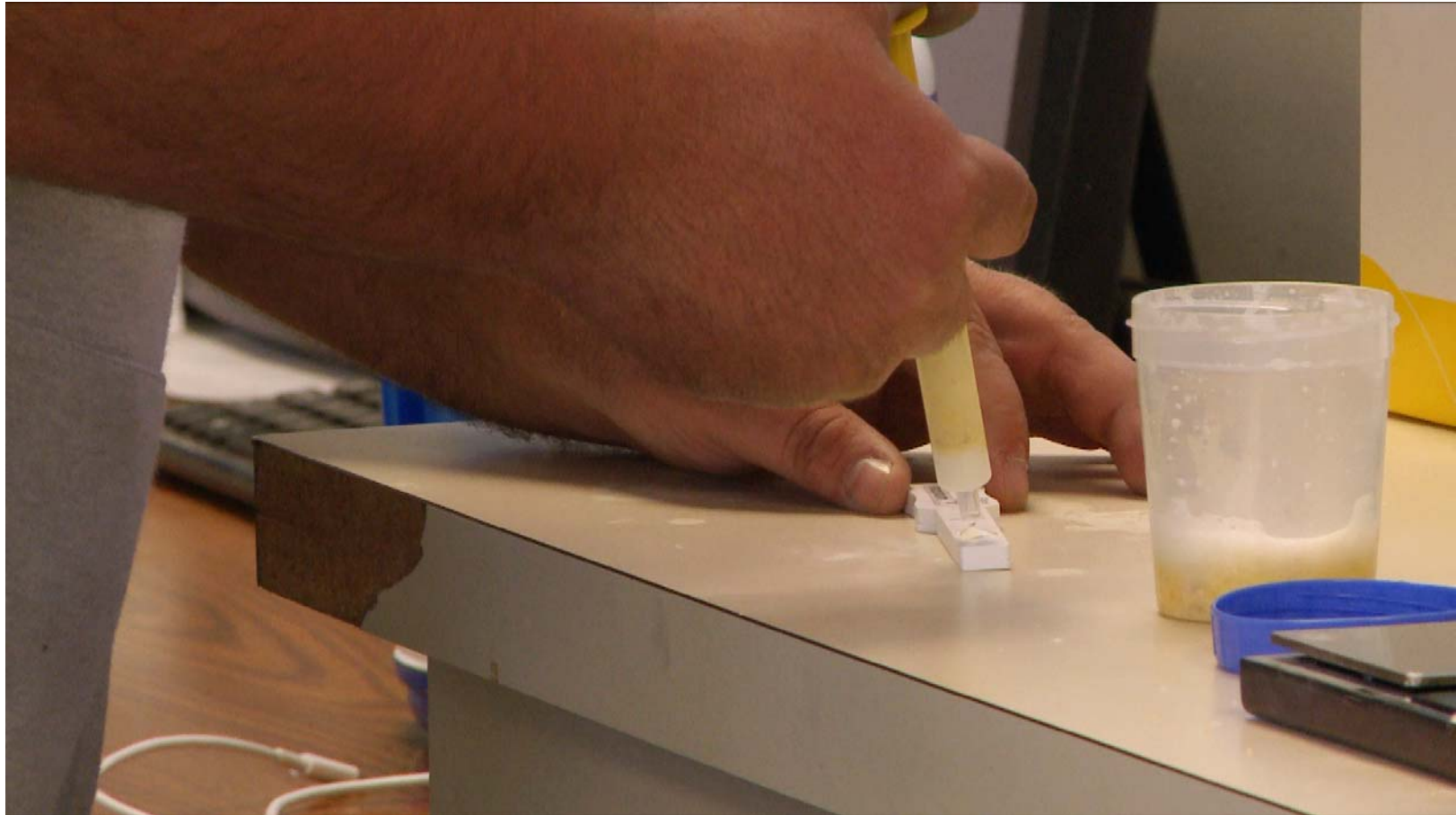
# Control Points – Post Harvest



# Control Points – Post Harvest



# Control Points – Post Harvest





# Control Points – Post Harvest



# Control Points – Post Harvest

- Sheller is targeting high risk kernels, size, density, visual damage, etc.
- Positive lot identification and sampled by FSIS





# Sampling & Testing

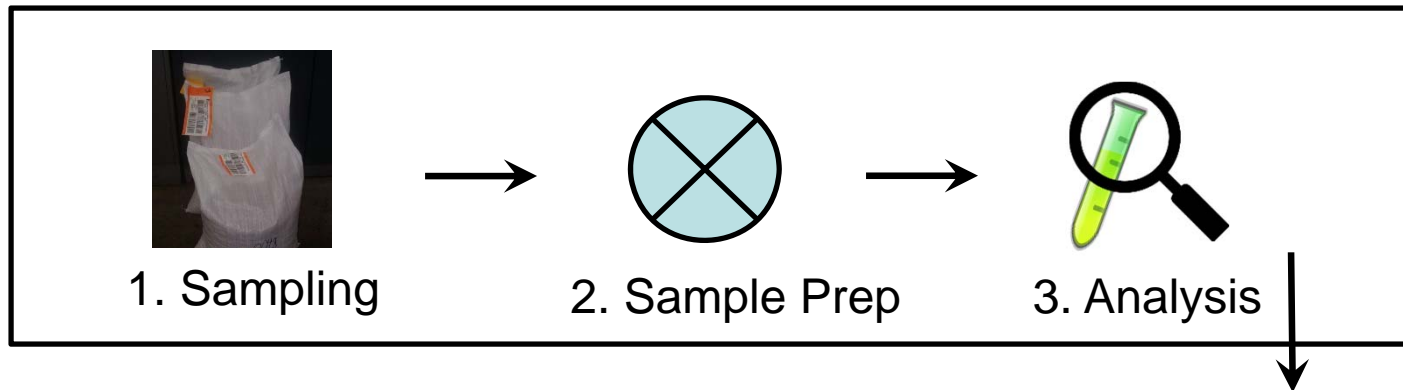
- Shelled lots being considered for the edible market are sampled & tested for aflatoxin per USDA AMS regulations.
- Providing an accurate, unbiased, time efficient and cost effective sampling & testing system is critical.

# Key Facts

- kernel to kernel contaminate
- typically, a very small frequency of 'bad' kernels among a much larger frequency of 'good' kernels
- often, bad kernels are highly contaminated
- resulting in a highly positively skewed distribution
  - median, much lower than the mean
  - large sampling variation that must be understood

# Sampling & Testing

Commercial Lot



Test Result → Accept/Reject

# Control Points – Post Harvest



# Control Points – Post Harvest

- manufacturer handles with care, roaster, sorting, etc.





# Control Points – Post Harvest

- Finished product must meet FDA limits for aflatoxin



# Control Points – Throughout

- Documentation



# Implications

- The US Peanut Industry has invested heavily over the past 50+ years to minimize aflatoxin in the edible market
- Incremental progress on many fronts
- Major supply and economic considerations