

Bundesministerium für Ernährung und Landwirtschaft

PROCESSING

Innovative approaches to process local food in Sub-Saharan Africa and Southeast Asia, which contribute to improved nutrition, as well as qualitative and quantitative reduction of losses

Akronym: Title

Country	Kenya
Funding Agency	Bundesministerium für Ernährung und Landwirtschaft – BMEL
Project executing Agen- cy	Bundesanstalt für Landwirtschaft und Ernährung – BLE
Project Budget	
Project Duration	36 months
Key Words	Food mycotoxins, maize, milk, prevention strategies, food safety, aflatoxin
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Partners	Prof. Dr. Rolf Geisen, Max Rubner-Institut Karlsruhe; Dr. Chris-tine Schwake-Anduschus Max Rubner-Institut Detmold; Dr. Hans-Georg Walte, Max Rubner-Institut Kiel; PD Dr. habil Wolf-gang Büchs und Dr. Torsten Meiners, Julius Kühn-Instiut; Dr. Janine Winkler Friedrich-Löffler-Institut; Dr. Katherine Munoz, Universität Koblenz-Landau; Dr. Charles Nkonge, KALRO (Kenya Agriculture and Livestock Research Organization); Mr. Steve Muchiri and Marygorretti Cachagua, EAFF (East African Farmers Federation).
Short Description	AflaZ will research on the the development and implementation of sustainable strategies for the reduction of fungal infestation and aflatoxin contamination in the products maize and milk. One region that has seen se- rious outbreaks of aflatoxicosis in the past is Kenya (sub- Saharan Africa). Maize and milk are foods that are very popular and consumed by the African

population. However, both staples and feed, and therefore milk, are often
of toxins that are well beyond the recommended limits. Nevertheless, the
consumption of these products is steadily increasing. Thus, the AflaZ consor-
tium will develop in a bottom- up approach, starting from the analysis of soil
composition, on the maize plant, thus interacting field insects as vectors for
the propagation of spores mycotoxin producing fungi, and the subsequent
storage of corncobs, monitoring and prevention strategies, their application
can lead to a reduced fungal infestation and thus reduced exposure to
mycotoxins. Another important aspect is the carryover of aflatoxin in milk
and dairy products, while feeding corn to dairy cows.
AflaZ includes extensive skills development programs, collaborations with
local institutions, farmers, students and others, enabling sustainable know-
ledge transfer, cultural acceptance
of recommendations and effective integration of new methods by local
communities.