



Bringing Scientific & Technical
Resources to the African Continent

Workshop-Training Course
PREVENTION & CONTROL STRATEGIES OF AFLATOXINS IN THE FOOD CHAIN

9th & 10th July 2015 – Nairobi, Kenya
ChromAfrica Training Center-Nairobi
Cost, KSH, 20,000 exclusive of VAT

ChromAfrica (CA)

PROGRAMME

THURSDAY, 9th July 2015

8:00 – 8:15 – Arrival and registration

8:15 – 8:30 – Welcome address

8.30 – 9.15 –Introduction to the course

9.15 – 10.00 – Overview on major toxigenic fungi and mycotoxins in plant disease, human and animal health effects

10:00 - 10:15 – Coffee break

10:15 – 11:45 – Factors influencing mycotoxin contamination in the food chain.

11:45 – 13.00 – Influence of temperature on the toxigenic fungi growth

11:45 – 13.00 – Plants and mycotoxicological risk

13:00 – 14:00 - Lunch

11:45 – 13.00 – Sources of fungi

FRIDAY, 10th July 2015

8:30 – 10:00 – Factors involved in the enhancing formation of mycotoxins.

10:00 - 10:15 – Coffee break

10:15 – 13:00 – 3 levels of prevention of contamination.

10:45 – 13:00 – Primary prevention & recommended practices

13:00 – 14:00 - Lunch

14.00 –16:30 – Secondary Prevention & Recommended Practices

14.00 –16:30 – Tertiary prevention & Recommended practices

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