**Workshop-Training Course**

**PREVENTION & CONTROL STRATEGIES OF AFLATOXINS IN THE FOOD CHAIN**

9th & 10th July 2015 – Nairobi, Kenya
ChromAfrica Training Center-Nairobi

ChromAfrica (CA)  
Cost, KSH, 20,000 exclusive of VAT

**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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