

**MARS/NDRI/KSU Communications Workshop
Himalaya Hotel, Kathmandu, 2-3 June 2022**

Part 3

**Dhulikhel Conference Responses Distributed to Workshop
Participants (Edited and Summarized)**

- A. Consumer Audience Questions – Pages 1-8
- B. Producers, Traders & Distributors Audience questions – Pages 9-26
- C. Health Professional Audience Questions – Pages 27-31
- D. Educator, Trainer & Researcher Audience Questions – Pages 32-43
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Nominal Group Questions/Responses from Dhulikhel Workshop Relevant for Consumer Audience Sorted by Issue

5 Health

How does mycotoxin contamination impact resilience of Nepalese farmers and their families?

10	Family Quality of Life Lower quality of life Poor family health Affects next generation of family	15	Increased child mortality Mental stress & psychological impacts
	Family finances Increased need for health and food aid/starvation food shortage	20	Reduced work performance
	Job quality – Looks to government for solutions		

25 *Who in Nepal needs more information about mycotoxin-associated health problems?*

	Consumers Consumers (household level)	30	Consumer activists
	Health workers – Health professionals		
	Education		
35	School teachers		Parents
	Families		
40	Consumers (household level) Parents		Pregnant women & mothers and support services
45	Outreach – Media		

What scares you most about mycotoxin contamination?

50 *Note that in addition to the listed items, “Hidden” (unknown) risks are relevant for every subcategory*

Health (self or others)

- | | | | |
|----|---|----|--|
| 55 | Malnutrition
Disease outbreak
Serious family health problems
Cancer (especially liver cancer)
Immune system suppression | 60 | Illness in old age
Sterility
Death
Impaired growth/nutritional outcomes
Effects on cognitive development |
| 65 | Food Safety/Security
Threats to food security
Fear to eat food | | Difficult to mitigate
Decreased shelf life of food |
| 70 | Family – Intergenerational loss | | |

75 *What information do new mothers and young families in Nepal need to know about the consequences of mycotoxin contamination?*

Health

- | | | | |
|-----|--|-----|---|
| 80 | Mycotoxins are carcinogens
Mycotoxins take a long time to be detoxified
Harmful health effects of mycotoxin contamination
May lead to aflatoxicosis & death | 90 | Immune system suppression
Effect of mycotoxin on child growth and development
May lead to cognitive impairment
Leads to stunting
Low birth weight
Small newborn head circumference |
| 85 | May lead to liver cirrhosis & liver cancer | | |
| 95 | Economics/financial
Adverse effects of mycotoxins | | Provide information about discarding contaminated food |
| 100 | Origin/transmission
Foods, e.g., maize and peanuts, where mycotoxins naturally occur
Mycotoxins are found in foods that are not dried/stored properly | 105 | Transfer of mycotoxins through breastfeeding |

Identify educational means and materials to increase consumer awareness of mycotoxin contamination in domestic and imported foodstuffs.

110

Education

School syllabus/curriculum

115

Educational series/seminars/
webinars/lectures

Information available or resources to be developed

Information from trustworthy local body

Establish resource centers

120

Orientation/training for FCHV – Female
community health volunteers

125

Posters & pamphlets

Hoarding boards (public posters & bill
boards)

Spiral flip charts

Visual/video documents

Quarantine reports

Conventional media

130

Radio and TV public service
announcements

Newspapers

Press media briefs

135

Social media/internet

Push messages through SMS &
telephone calls

Audio visual media on YouTube

Jingles

140

Public-involved activities

Stage/street dramas/road shows

Community based programs

Community group contacts

145

Campaign at retailer level

Home visits

150 *Identify specific messages that the Nepalese consumer and farmer need to hear about mycotoxins and mycotoxin-contaminated food.*

Background information

155 Mycotoxins are produced by fungi
Mycotoxins may be present without visible signs

Mycotoxin contamination reduction & remediation are possible
List of crops & associated mycotoxins

160 **Health**

Long term health risks include cancer & liver failure
Associated with stunting of children

165 Diet diversification reduces risk
Healthy diet important for pregnant women & infants

Harvest & Pre-harvest

170 Mycotoxin contamination reduction & remediation are possible
GAP and available technology can reduce mycotoxin contamination

175 Practical measures that can be readily implemented

Drying & Storage

180 Save grain from physical and pest damage
Mycotoxin contamination reduction & remediation are possible

185 Improved storage reduces mycotoxin contamination
Prevent pest infestation of food
Store food in hermetic containers

Infested grain

Instructions for dealing with mycotoxins
Safely dispose of moldy food

190 Do not feed infested grain to animals
Don't buy or sell contaminated grain

Food preparation

195 Sort out moldy food – do not eat
Do not consume contaminated/moldy/discolored food

Washing & cooking do not destroy mycotoxins
Instructions on dealing with mycotoxins

200 **Slogans**

Buy carefully, eat healthy

205 Global issue, we are in all in this together

Economics

210

Identify economic risks posed by mycotoxins to Nepalese farmers

Increased costs

Increased health cost 215 Increased cost for adequate nutrition

Decreased returns

Food security/ malnutrition Lower quality milk (to sell)

220

How does mycotoxin contamination impact resilience of Nepalese farmers and their families?

225 ***Family Quality of Life***

Lower quality of life Psychological impacts

Family finances

230 Increased need for health and food aid/starvation food shortage Reduced work performance

National resilience – Slows economy

235

Identify methods to reduce mycotoxin contamination in foods sold in local markets

240 ***Increased awareness/training***

Increased awareness among consumers, retailers and farmers *etc.*, and information dissemination from mass media

Consumer awareness to buy properly stored/certified grain 250 Provide the regulations, policies and information on aflatoxins and their impact on human & animal health

245 Awareness (PSA) campaigns in markets – pamphlets, posters, street dramas,

Government inspections/grading/regulation

Proper grading of food Labeling and certification

255 Proper storage containers for food

260

Identify specific messages that the Nepalese consumer and farmer need to hear about mycotoxins and mycotoxin-contaminated food

Background information		
265	Mycotoxins are produced by fungi Mycotoxins may be present without visible signs	270
		Mycotoxin contamination reduction & remediation are possible List of crops & associated mycotoxins
Health		
275	Diet diversification reduces risk	Associated with stunting of children
Pre-harvest & Harvest		
	Mycotoxin contamination reduction & remediation are possible	280
		Practical measures can be readily implemented
Drying & Storage		
285	Mycotoxin contamination reduction & remediation are possible Improve storage to reduce mycotoxin contamination	290
		Store food in hermetic containers Prevent pest infestation of food Save grain from physical and pest damage
Infested grain		
295	Instructions on dealing with mycotoxins Don't buy & sell contaminated grain Safely dispose of moldy food	300
		Safer alternative uses for some mycotoxin contaminated food
Food preparation		
300	Sort out moldy food Buy carefully, eat healthy	305
		Washing & cooking do not destroy mycotoxins Instructions on dealing with mycotoxins
Slogans		
305	Sort out moldy food Buy carefully, eat healthy Global issue, we are all in this together	310
		Care for food, Care for family Diet diversification reduces risk

315

What responses might be expected if radio/TV/social media reported that the chilies sold in Kathmandu were contaminated with aflatoxin?

320	Emotions Anger Panic		Worried about health Advocacy from consumers' forum
325	Government action(s) Request for investigation Strict quarantine (internal & external)		Pressure government for response Ban
330	Alternatives to consider Decrease consumption Identify alternatives to chilies Find alternative sources for chilies	335	Consumers should purchase whole chilies Advocacy from consumers' forum Ban
340	Problem description Verification of news Extent of the problem Seek expert guidance	345	Understanding of permissible dose of aflatoxin Advocacy from consumers' forum
	Beyond chilies Worry about what else is contaminated	350	Spread the news

355 **Post-Harvest**

None

360

Testing, Reporting & Regulation

Identify methods to reduce mycotoxin contamination in foods sold in local markets

365	Increased awareness/training Increased awareness among consumers, retailers & farmers Consumer knows to buy properly stored/certified grain	375	<i>etc.</i> , and information dissemination from mass media Provide the regulations, policies and information on aflatoxins and their impact on human & animal health
370	Awareness (PSA) campaigns in markets – pamphlets, posters, street dramas,		
	Government inspection/grading/regulation		
380	Proper grading of food Proper storage containers for food Labeling and certification Regular inspection/evaluation by regulatory body	385	Regular inspection of stored feedstuffs Strict implementation of laws, acts & regulation
390	<i>What responses might be expected if radio/TV/social media reported that the chilies sold in Kathmandu were contaminated with aflatoxin?</i>		
	Emotions		
395	Anger Panic Worry about what else is contaminated		Worried about health Advocacy from consumers' forum Pressure government for response
400	Government action(s) Provide educational materials about mycotoxin Request for investigation	405	Frequent monitoring, inspections & regulation Strict quarantine (internal & external) Ban
	Problem description		
410	Verification of news Extent of the problem Verification of tests Seek expert guidance Identify the origin of the contaminated		Understand the permissible dose of aflatoxin Find an alternative sources for chilies Advocacy from consumers' forum
415	product(s)		
420			

Nominal Group Questions/Responses from Dhulikhel Workshop Relevant for Producers, Traders & Distributors Audience Sorted by Issue

5

Health

How does mycotoxin contamination impact resilience of Nepalese farmers and their families?

10

Family Quality of Life

Lower quality of life

Mental stress & psychological impact

15

Poor family health

Increased child mortality

Job quality – Reduced work performance

20

Who in Nepal needs more information about mycotoxin-associated health problems?

Production chain

Farmers/producers

Traders/distributors

Manufacturers/processors of food & feed

25

Businesses

Nepal Food Corporation

30

Federation of Nepalese Chamber of Commerce & Industry

Health workers – Health professionals

35

Outreach – Media

What scares you most about mycotoxin contamination?

40

Insufficient knowledge and awareness of mycotoxins and their impacts is across all four sub-categories

Financial – Vulnerable farmers

45

Family – Intergenerational loss

Food Safety/Security – Difficult to mitigate

Health (self or others)

50 Illness in old age Serious animal health problem
Difficult to mitigate

55 *Identify educational means and materials to increase consumer awareness of
mycotoxin contamination in domestic and imported foodstuffs*

Education

60 School syllabus/curriculum Adult education programs/farmer field
Educational series/seminars/
webinars/lectures schools

65 **Information available or resources to be developed**

Information from trustworthy local body Spiral flip charts
Establish resource centers Visual/video documents
Posters & pamphlets Quarantine reports
Hoarding boards (public posters & bill
boards) Technical bulletins

70
75

Conventional media

Radio & TV public announcements Exhibitions at agricultural fairs
Newspapers 80 Press media briefs

Social media/internet – Push messages through SMS & telephone calls

Public-involved activities

85 Community based programs Campaign at retailer level
Audio visual media on YouTube

90

Identify specific messages that the Nepalese consumer and farmer need to hear about mycotoxins and mycotoxin-contaminated food

95	3 Background information		
	Mycotoxins are produced by fungi		GAP and available technology can
	Mycotoxins may be present without visible signs	105	reduce mycotoxin contamination
	Mycotoxin contamination reduction & remediation are possible		Practical control measures can be readily implemented
100	Long term health risks include cancer & liver failure		Instructions on dealing with mycotoxins
	List of crops and associated mycotoxins	110	Case study report results
			High fungal growth when crops are not properly dried
	Pre-harvest & Harvest		
	Protect crops from fungi		Remove crops from field at maturity & dry immediately
115	Biocontrol of mycotoxins		
	Do not harvest during rain		
120	Drying & Storage		
	Remove crops from field at maturity and dry immediately		Improve storage to reduce mycotoxin contamination
	Prompt, proper drying of crops		Store food in hermetic containers
	High fungal growth when crops are not properly dried		Prevent physical & pest damage of food
125			
130	Infested grain		
	Instructions on dealing with mycotoxins	135	Safely dispose of moldy food
	Do not feed infested grain to animals		Safer alternative uses for some mycotoxin contaminated food
	Don't buy or sell contaminated grain		
	Food preparation		
140	Instructions on dealing with mycotoxins		Do not consume contaminated/moldy/discolored food
	Sort out moldy food		
145	Slogans		
	Sort out moldy food		Do not harvest during the rain
	Kill fungi to save grain		Global issue, we are in this together
150			

Economics

155

Identify local customs and practices that should change if mycotoxin contamination is to be reduced

Good Agricultural Practices

160	Select high quality seed Modernize harvest & post-harvest equipment	165	Sort & clean grain to remove fungal contamination Implement existing laws & regulations
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Drying

170	Proper drying before storage Improve post-harvest practices, e.g. solar dryers Use moisture meters	175	Open field drying Artificial heat sources that can be used on cloudy days
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Storage

180	Proper drying before storage Sort & clean grain to remove fungal contamination Modernize harvest & post-harvest equipment Use moisture meters Research on local methods of storage	185	Poor storage structures with no protection from the environment Poor market facilities – no storage Farmers store in open place in piles/heaps Clean storage unit routinely
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190

Identify economic risks posed by mycotoxins to Nepalese farmers

Increased costs – 1, 4, 5, 9 & 28

195	Increased treatment cost for harvested materials, drying, etc.	200	Increased cost of production Waste disposal cost
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Decreased returns – 2, 3, 6-8, 10-13, 15, 17, 19, 23 & 26

205	Loss of income (in spite of more effort) Decreased productivity Reduced product price for farmer Crop losses Lower quality milk, decreased price Seed damage/low quality Loss/reduction of market Rejection of materials by the international market – non-tariff trade barrier	210	Reduced animal performance & vigor Loss of feed for animals Loss of livestock Limited ability to invest in the future Complete loss of investment in crop/farm Reduced socioeconomic status & credibility Pre-harvest contamination negates post-harvest investments
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External worries – 14, 21 & 22

225	Fines and/or jail Decreased resilience Middleman falsifies aflatoxin results to lower purchase price	230	Regulations force farmers to sell good and retain bad commodities Areas with higher contamination risk losing market access
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How do mycotoxins affect the ability of Nepalese farmers to market their crops?

235 **Responses all assume that the farmer is knows mycotoxins can be a problem**

Price decreased

240	Reduced rate of return Sell crop for a lower price More bargaining (less leverage) for price in the market	245	Cannot export Sell as feed (or other use) instead of food (for lower price) Lower production/yield
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Barriers to sales

250	Reduced competitiveness Unable/prohibited from selling Difficulty selling due to altered physical appearance or lower export quality	255	Lowers farmer's reputation and/or brand value Product rejected by buyer after the sale Weight loss due to fungal growth Lowered feed quality
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Increased marketing expense

260	Increased costs to sell product Increased inspections Must sort grain (at extra cost)	265	Shorter shelf life – cannot store for longer term (and get a higher price) New marketing innovations required
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How does mycotoxin contamination impact resilience of Nepalese farmers and their families?

270	Family Quality of Life Lower quality of life Inability to cope with natural disaster		Reduced child education, lack of funds for fees
275	Family finances Low income Reduced work performance Reduced investment capacity	280	Loss of investment (Loss of savings) Difficult to obtain loans Looks to government for solution
285	National resilience Slows economy		Labor shortage

290 **Job quality**
 Reduced work performance
 Changes to farming profession and practices
 295

Change in occupation (no longer farming)
 Shift to low risk crops (not maize)

Identify methods and incentives to increase the quality of Nepalese agricultural imports

300 **Establish standards**
 Setting standards for quality in import & domestic markets
 Regular evaluation of imports to ensure toxin levels remain low
 305

Labeling of products with contamination levels, including pesticides

Enforce standards
 Improved communications with agents and importers
 Regulate informal trade
 Effective implementation of export/import regulations
 310
 315

Increase efficiency/speed of border checks
 Punishment provisions for importers violating standards
 Previous certification fraud prevents further imports from source

320 **Limit imports** – Import only short supply commodities

Human & physical capacity building – Good packaging and post-harvest handling/transportation

325 **Incentives** – Reduce import duties if the product meets standards (particularly for high demand products)

330 *Identify pre-harvest agricultural practices routinely used by farmers in Nepal that increase mycotoxin contamination*

Seed/Variety
 Planting a susceptible variety
 Repeated use of same variety/cultivar
 Use of unhealthy/substandard seeds
 335

No seed treatment
 Improper crop spacing

340 **Planting**
 Not following GAP
 Ignoring technical advice

Improper timing of planting of crops

345

Land management

350	Not following GAP Ignoring technical advice Poor land preparation/soil treatment Lack of appropriate farm yard manure Lack of mulching Little, no or improper fertilizer use	355	Using contaminated commodities for compost/mulch Burning crop residue on soil Poor water quality No soil testing
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Crop management

360	Not following GAP Ignoring technical advice Growing crop where it is not meant to be grown Improper irrigation	370	Late harvest Harvesting in rainy weather Damage of crop during cultivation & weeding Use of chemicals to accelerate ripening
365	Poor disease and pest management practices Premature harvest		Improper use of pesticides Livestock grazing crop
375			

Identify postharvest agricultural practices routinely used by farmers in Nepal that increase mycotoxin contamination

380	Harvesting Harvesting before ripe Late harvest		Harvesting irrespective of weather conditions
385	Drying Inadequate/improper drying of product Open drying Field drying	390	Unclean drying place Dampening during heaping
395	Storage Storage without sorting Aggregated collection Use of traditional storage facilities No airtight containers for storage Lack of monitoring during storage	400	No pest or rodent control Prolonged storage of grain crops Storage in damp location Crops stored on ground/muddy floor Storage in cold/moist conditions
405	Handling Inadequate moisture measurement Milling contaminated grain Inappropriate transportation Unhygienic handling	410	Contamination with other contaminated products Contaminated with soil Poor packaging of products

415

Identify methods to reduce mycotoxin contamination in foods sold in local markets

Increased awareness/training

420	Increased awareness among consumers, retailers and farmers Consumer awareness to buy properly stored/certified grains Train small farm growers – farm to market	425 430	Awareness campaigns (PSAs) in market areas – pamphlets, posters, street dramas, <i>etc.</i> , and information dissemination from mass media Provide the regulations, policies and information on aflatoxins and their impact on human & animal health
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Grain treatment

435	Ammoniation O ₃ treatment		Quarantine
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Incentives/Subsidies

440	Subsidize price of storage bins Incentives for proper storage		Provide incentives to market suppliers and vendors who comply with SOPs
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Storage facilities

445	Proper storage containers for food Hermetic sealed storage bags Storage locations with regulatory management for suppliers		Promote small-scale household storage facilities for women Reduced humidity storage Moisture monitoring tools
450	Regular cleaning of storage sites in local markets	455	Use pesticides (fungicides & insecticides) at regular intervals Stacking of bags

Government inspection/grading/regulation

460	Proper grading of food Labeling & certification Proper monitoring & regular inspection/evaluation by regulators Regular inspection of stored feedstuffs	465 470	Strict implementation of laws, acts & regulation Develop SOPs for markets for supplier & vendors Develop sampling strategy for markets (suppliers & vendors)
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What/when/where should screening for mycotoxins occur?

475 ***Screening could occur anytime and anywhere, with the frequency increasing whenever an epidemic occurs, or the conditions for one are present.***

Epidemic – All local outbreaks

480 ***Preharvest/farm***

At/on farm

Before harvest

Storage & Drying

485 Before and during drying

During storage

Government/ trade interaction

490 Test grain from households, selling points & market stores

Point of sale from traders to processors
Customs checkpoints

Processing of plant material

495 In grain factories before processing
Animal feed before packaging

Processed food

Processing of animal material – Animal products at processing plant

500

What scares you most about mycotoxin contamination?

Note that in addition to the listed items, “Hidden” (unknown) risks are relevant for every subcategory

505

Financial

Vulnerable farmers
Economic losses, especially for farmers

510

Reduced international trade
Decreased shelf life of food

Food Safety/Security

515 Threats to food security
Fear to eat food

Loss of major crop or variety

Health (self or others)

Difficult to mitigate

520

Serious animal health problem

Identify specific messages that the Nepalese consumer and farmer need to hear about mycotoxins and mycotoxin-contaminated food

525

Background information

530 Mycotoxins are produced by fungi
High fungal growth when crops are not properly dried
Mycotoxins may be present without visible signs

535

Mycotoxin contamination reduction & remediation are possible
Practical measures that can be readily implemented are available
Case study report results
List of crops & associated mycotoxins

540	<i>Pre-harvest & Harvest</i> Protect crops from fungi GAP and available technology can reduce mycotoxin contamination Biocontrol of mycotoxins	545	Do not harvest during the rain Remove crops from field at maturity and dry immediately
	<i>Drying & Storage</i>		
550	Mycotoxins may be present without visible signs High fungal growth when crops are not properly dried Prompt, proper drying of crops	555	Improve storage to reduce mycotoxin contamination Store food in hermetic containers Prevent physical & pest damage to food
560	<i>Infested grain</i> Instructions on how to deal with mycotoxins Do not feed infested grain to animals Don't buy or sell contaminated grain	565	Safely dispose of moldy food Safer alternative uses for some mycotoxin contaminated food
	<i>Food preparation</i>		
570	Sort out moldy food		Instructions on dealing with mycotoxins
	<i>Slogans</i>		
575	Sort out moldy food Kill fungi to save grain		Do not harvest during the rain Global issue, we are in this together
580	<i>Identify training needed in the Nepalese work force to provide adequate monitoring of mycotoxin contamination</i>		
	<i>Mycotoxin/fungal detection and analysis</i>		
585	GAP – Good Agricultural Procedures Laboratory management Data collection, analysis & interpretation Database	590	Toxin analysis & detection Qualitative analysis Risk mapping
	<i>Preventive/reduction/remediation measures</i>		
595	Biocontrol Methods & materials for storage of food commodities Harvest SOPs Post-harvest & storage SOPs Laboratory management Data collection, analysis & interpretation	605	Database Risk mapping Qualitative analysis Quality control Sampling & subsampling for testing Risk communication Laws & regulations
600	Record keeping & data entry		

Food safety

610	Toxicity of mycotoxins		Record keeping & data entry
	Safe handling of products		Database
	Good manufacturing processes (GMP)		Qualitative analysis
	Quality control		Sampling & subsampling for testing
	Laboratory management	620	Laws and regulations
615	Data collection, analysis & interpretation		

Health effects

	Toxicity of mycotoxins		Record keeping & data entry
	Risk communication		Database
625	Data collection, analysis & interpretation		Laws & regulations

630

Identify positions in Nepal where training about mycotoxins, their detection, and their impact is important

Civil society

635	Farmers/Farming association staff		Media
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Government

	Local leaders		Extension officers
640	Planning officials		Customs & quarantine officers
	DFTQC officials	645	Research center staff
	Ministry of Ag/Livestock staff		Nepal Food Corporation officials

Private sector

	Traders/store keepers		Private sector laboratories
650	Ag businesses – traders & processors		

Laboratories & scientists

	Animal feed laboratory	655	Metropolitan & provincial laboratories
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660 **Post-harvest**

Identify local customs and practices that should change if mycotoxin contamination is to be reduced

665 **Good Agricultural Practices**
 Harvest fully mature grain
 Irregular harvest time
 Modernize harvest & post-harvest equipment

670

Poor sorting practices
 Sort and clean grain to remove fungal contamination
 Shell corn before storing

675 **Drying**
 Proper drying before storage, e.g., solar dryers
 Open field drying

680 Artificial heat sources that can be used on cloudy days

Storage

685 Poor storage structure, no protection from the environment
 Poor market facilities – no storage
 Farmers store in open place in heaps and piles

690 Research on local storage methods
 Develop hermetic storage systems
 Inspect storage units for fungal growth
 Routinely clean storage units

695 Sort and clean grain to remove fungal contamination
 Shell corn before storing
 Proper drying before storage
 Use moisture meters
 Unhygienic processing
 Modernize harvest & post-harvest equipment

700 Improper packaging materials

705 *Identify postharvest agricultural practices routinely used by farmers in Nepal that increase mycotoxin contamination*

Harvesting
 Harvesting before ripe
 Late harvest

710 Harvesting irrespective of weather conditions

Drying
 Inadequate/improper drying of product
 Open drying
 Field drying

715 Unclean drying place
 Dampening during heaping

720

Storage

	Use of traditional storage facilities		No pest or rodent control
	No airtight containers for storage		Prolonged storage of grain crops
	Storage without sorting		Storage in damp location
725	Aggregated collection	730	Crops stored on ground/muddy floor
	Lack of monitoring during storage		Storage in cold/moist conditions

Handling

	Inadequate moisture measurement		Contamination with other contaminated products
735	Milling contaminated grain	740	Contaminated with soil
	Inappropriate transportation		Poor packaging of products
	Unclean drying place		
	Unhygienic handling		

745 ***Identify facilities and training needed in Nepal to reduce post-harvest mycotoxin contamination***

Training/education

	Training on Good Agricultural Practices (GAP)		Training on packaging
750	Training for Agricultural coordinators & farmers on mycotoxins and post-harvest practices (drying & storage)	760	Technical training for field level staff
	Train government engineers on cost-effective post-harvest equipment		Posters with awareness information
755	Training on moisture measurement		Extension messaging on radio
			Extension manuals
			Sites for technology demonstration and training

765 ***Biocontrol*** – Local production of AflaSafe

Dryers

	Large scale hot air dryer facility required		Distribution of low cost dryers
770	Subsidies for buying storage bags & renting drying facilities		Mobile SME's providing drying and storing technology

775 ***Storage***

	Warehouses at community level		Mobile SME's providing drying & storing technology
	Subsidies for buying storage bags & renting drying facilities	780	Storage facilities at local level
			Better storage in humid areas

Labs/Facilities

785	Testing labs at the local level		Establish cold-storage facilities
	Sites for technology demonstration and training	790	Treatment facility for contaminated product
	Sorting/grading facilities		

What/when/where should screening for mycotoxins occur?

795 *Screening could occur anytime and anywhere, with the frequency increasing whenever an epidemic occurs, or the conditions for one are present*

Epidemic – All local outbreaks

800 *Preharvest/farm* – At/on farm

Government/ trade interaction

Point of sale from traders to processors

Customs checkpoints

805 *Storage & Drying*

During storage

Before and during drying

Processing of plant material

810 In grain factories before processing

Processed food

Animal feed before packaging

815 *Processing of animal material* – Processed food

Identify specific messages that the Nepalese consumer and farmer need to hear about mycotoxins and mycotoxin-contaminated food

820 *Background information*

Mycotoxins are produced by fungi

Safely dispose of moldy food

Mycotoxins may be present without visible signs

Mycotoxin contamination reduction & remediation are possible

825 Practical control measures can be readily implemented

List of crops & associated mycotoxins

830

Case study report results

Pre-harvest & Harvest

GAP and available technology can reduce mycotoxin contamination

Protect crops from fungi

835 Do not harvest during the rain

Remove crops from field at maturity and dry immediately

840 *Drying & Storage*

Improve storage to reduce mycotoxin contamination

Store food in hermetic containers

Save grain from physical & pest damage

845

Infested grain

Do not feed infested grain to animals

850

Safer alternative uses for some

Don't buy or sell contaminated grain

mycotoxin contaminated food

Safely dispose of moldy food

Food preparation

Sort out moldy food 855 Instructions on dealing with mycotoxins

Slogans

Kill fungi to save grain 860 Global issue, we are all in this together
Do not harvest during rain

Identify training needed in the Nepalese work force to provide adequate monitoring of mycotoxin contamination

865	<i>Mycotoxin/fungal detection and analysis</i>		
	Toxicity of mycotoxins		Data collection, analysis & interpretation
	GAP – Good Agricultural Procedures		Qualitative analysis
	Laboratory management		Risk mapping
870	Toxin analysis & detection		
875	<i>Preventive/reduction/remediation measures</i>		
	Harvest SOPs		Record keeping & data entry
	Post-harvest & storage SOPs	885	Database
880	Methods & materials for storage of food commodities		Sampling & subsampling for testing
	Safe handling of products		Qualitative analysis
	Laboratory management		Risk mapping
	Data collection, analysis & interpretation		Laws and regulations
890	<i>Food safety</i>		
	Toxicity of mycotoxins		Quality control
	Safe handling of products		Record keeping & data entry
	Good manufacturing processes (GMP)		Database
895	Laboratory management	900	Laws & regulations
	Sampling & subsampling for testing		

Testing, Reporting & Regulation

905

Identify methods to make current regulations of mycotoxins more effective.

Community awareness & policy implementation are required across all areas

910 **Civil society**

Improve accessibility of information

Improved collaboration/coordination amongst stakeholders, including public/private partnerships

915

Effective regulation

Regular sampling & testing of crops

Strict regulation with fines & punishment

920

Establish standards

Update/expand/amend standards
Set standards for more commodities

925

Harmonize regulations with US, EU & international levels

Government policy & politicians

Develop national action plan
Enact legislation at provincial & local levels

930

Policy advocacy
Involve farmers & consumers in policy making

935 **Managing contaminated materials**

Availability of proper storage facilities
Alternative uses for commodities exceeding contamination limits

940

Compulsory disposal of unusable commodities
Insurance

945

Identify methods and incentives to increase the quality of Nepalese agricultural imports

Establish standards

Develop & implement verification system/compulsory certification

950

Strict quarantine measures

Enforce standards

955	Improved communications with agents and importers		Increase efficiency/speed of border checks
	Regulate informal trade		Collaborate with custom officials/police/administrative staff
	Develop roster of firms supplying good and poor quality products	965	Effective implementation of import/export regulations
960	Reduce import duties if the product meets standards (particularly for high demand products)		Punishment provisions for importers violating standards

970

Human & physical capacity building

	Increased consumer awareness	975	Good packaging & post-harvest handling/transportation
	Increased training for staff on import quality issues		

Identify methods to reduce mycotoxin contamination in foods sold in local markets

980

Increased awareness/training – Provide the regulations, policies & information on aflatoxins and their impact on human & animal health

Incentives/Subsidies

985	Subsidize storage bin price Incentives for proper storage		Provide incentives to market suppliers & vendors who comply with SOPs
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Storage facilities

990	Storage locations with regulatory management for suppliers		Proper storage containers for food Moisture monitoring tools
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995

Government inspections/grading/regulation

	Proper grading of food		Regular inspection/evaluation by regulators
	Labeling & certification		Regular inspection of stored feedstuffs
1000	Develop SOPs for markets for suppliers & vendors	1005	Strict implementation of laws, acts & regulations
	Develop sampling strategy for markets (suppliers & vendors)		Quarantine

1010

What/when/where should screening for mycotoxins occur?

Screening could occur anytime and anywhere, with the frequency increasing whenever an epidemic occurs, or the conditions for one are present

1015

Epidemic – All local outbreaks

1020	<i>Preharvest/farm</i> Before harvest		At/on farm
	<i>Storage & Drying</i> – During storage		
1025	<i>Government/ trade interaction</i> National surveys every 5 years Test grains from household, selling points & market stores	1030	Point of sale from traders to processors Customs checkpoints
	<i>Processing of plant material</i>		
	In grain factories before processing Animal feed before packaging	1035	Processed food
	<i>Processing of animal material</i>		
	Animal products at processing plant Human and livestock urine & blood	1040	Processed food
	<i>Identify positions in Nepal where training about mycotoxins, their detection, and their impact is important</i>		
1045	<i>Civil society</i> – Farmers/Farming association staff		
	<i>Government</i>		
1050	Planning officials DFTQC officials Customs & quarantine officers		Ministry of Ag/Livestock staff Extension officers
1055	<i>Private sector</i> Ag businesses – traders & processors		
	Private sector laboratories		
	<i>Laboratories and scientists</i>		
1060	Research center staff Animal feed laboratory		Metropolitan & provincial laboratories Private sector laboratories
1065			

Nominal Group Questions/Responses from Dhulikhel Conference Relevant for Health Professionals Audience Sorted by Issue

5

Health

10

Who in Nepal needs more information about mycotoxin-associated health problems?

Health workers

Health professionals

Veterinarians

15

Government – Civil workers

Families – Pregnant women & mothers and support services

20

Outreach – Development partners: NGOs, WFP, FAO, WHO, *etc.*

25

What information do new mothers and young families in Nepal need to know about the consequences of mycotoxin contamination?

Health

Mycotoxins take a long time to be detoxified

Liver cirrhosis & liver cancer may result
Immune system suppression

Mycotoxins are carcinogens

Effects of mycotoxin contamination on child growth & development

30

Transfer of mycotoxins in animal products (milk, meat)

40

Leads to stunting

Adverse effects of mycotoxin contamination

May lead to cognitive impairment

35

Exposure may lead to aflatoxicosis & death

Low birth weight

Small newborn head circumference

45

Origin/transmission

Transfer of mycotoxins through breastfeeding

50

Foods, *e.g.*, maize and peanuts, where mycotoxins naturally occur

Transfer of mycotoxins in animal products (milk, meat)

Mycotoxins are found in foods that are not dried/stored properly

55

What do health care providers in Nepal need to know about mycotoxin contamination and its consequences?

Health impacts

60 Knowledge about health implications
Permissible levels

Target/vulnerable group
Cross cuts multiple issues

Accurate/reliable & up-to date

65 Proper knowledge about mycotoxins
Precautions to take

Permissible levels

Sources/contributing factors

70 Source of contamination
Critical seasons/weather conditions

Major commodities prone to mycotoxins

75

What food/feed mycotoxin combinations need to be evaluated for health risks in Nepal in the next 3-5 years?

By crop/commodity

80	<i>Animal feed – cattle & buffalo</i>		Trichothecenes
	Aflatoxin	105	Zearalenone
	<i>Apple juice</i>		<i>Meat</i>
	Patulin		Aflatoxin
	<i>Chilies</i>		<i>Milk and other dairy products</i>
85	Aflatoxin		Aflatoxin
	Ochratoxin	110	Ochratoxin
	<i>Coffee</i>		Peanuts (ground nuts)
	Citrinin		Aflatoxin
	Ochratoxin		<i>Potato</i>
90	<i>Dried fruits and vegetables</i>		Aflatoxin (storage)
	Aflatoxin	115	Trichothecenes
	Ochratoxin		<i>Rice (storage)</i>
	<i>Eggs</i>		Aflatoxin
	Aflatoxin		Spices
95	<i>Finger millet</i>		Aflatoxin
	Zearalenone	120	Ochratoxin
	<i>Infant formula</i>		<i>Tree nuts</i>
	Aflatoxin		Aflatoxin
	<i>Lentil nuggets (snack food)</i>		<i>Wheat</i>
100	Aflatoxin		Aflatoxin (storage)
	<i>Maize</i>	125	Ergot
	Aflatoxin		Trichothecenes
	Fumonisin		Zearalenone

What food/feed mycotoxin combinations need to be evaluated for health risks in Nepal in the next 3-5 years?

By toxin	
135	<i>Aflatoxin</i>
	Animal feed – cattle & buffalo
	Chilies
	Dried fruits & vegetables
	Eggs
140	Ginger
	Infant formula
	Lentil nuggets (snack food)
	Maize
	Meat
145	Milk & other dairy products
	Peanuts (ground nuts)
	Potato (storage)
	Rice (storage)
	Spices
150	Tree nuts
	Wheat (storage)
	<i>Citrinin</i>
	Coffee
	<i>Ergot</i>
175	
155	Wheat
	<i>Fumonisin</i>
	Maize
	<i>Ochratoxin</i>
	Chilies
160	Coffee
	Dried fruits and vegetables
	Milk & other dairy products
	Spices
	<i>Patulin</i>
165	Apple juice
	<i>Trichothecenes (Deoxynivalenol, T-2, etc.)</i>
	Maize
	Potato
170	Wheat
	<i>Zearalenone</i>
	Finger millet
	Maize
	Wheat

Identify specific messages that the Nepalese consumer and farmer need to hear about mycotoxins and mycotoxin-contaminated food

180	Background information	
	Mycotoxins are produced by fungi	Practical measures can be readily implemented
	Mycotoxins may be present without visible signs	Case study report results
	Mycotoxin contamination reduction & remediation are possible	List of crops and associated mycotoxins
185		
190	Health	
	Diet diversification reduces risk	Long term health risks including cancer & liver failure
	Healthy diet for pregnant women and infants	195 Associated with stunting of children
	Food preparation & storage	
	Instructions on dealing with mycotoxins	Washing and cooking do not destroy mycotoxins
200	Sort out moldy food & dispose of safely	Prevent pest infestation of food

205 Don't buy or sell contaminated grain

Slogans

210 Sort out moldy food
Buy carefully, eat healthy
Care for food, Care for family

Global issue, we are in this together
Don't buy or sell contaminated grain

215

Economics

Identify economic risks posed by mycotoxins to Nepalese farmers

220

Increased costs

Increased health costs, including national system 225

Increased cost for adequate nutrition
Behavior change cost

Decreased returns

Decreased resilience 230
Food insecurity/malnutrition

Lower quality milk, decreased price

External worries – Decreased cognitive function

235

Post Harvest

None

240

Testing, Reporting & Regulation

None

245

Nominal Group Questions/Responses from Dhulikhel Conference Relevant for Educators, Trainers & Researchers Audience Sorted by Issue

5

Health

*Who in Nepal needs more information about
mycotoxin-associated health problems?*

10

Education

School teachers

Universities

15

Outreach

Extension workers

20

Media

Development partners: NGOs, WFP,
FAO, WHO, etc.

Agricultural researchers/scientists &
associations/councils

25

*What information do new mothers and young families in Nepal need to know
about the consequences of mycotoxin contamination?*

Health

Mycotoxins are carcinogens

Effect of mycotoxins on child growth
and development

30

Mycotoxins take a long time to be
detoxified

Small newborn head circumference

Harmful health effects of mycotoxin
contamination

40

Leads to stunting

Immune system suppression

Low birth weight

35

Aflatoxicosis may lead to death

Exposure may lead to cognitive
impairment

Liver cirrhosis & liver cancer may result

45

Transfer of mycotoxins in animal
products (milk, meat)

Economics/financial

Adverse effects of mycotoxins

Economic aspects on terms of treatment

50

Dissemination of info about discarding
contaminated food/feed

Health hazards to livestock

55	Origin/transmission Foods, e.g., maize and peanuts, where mycotoxins naturally occur Mycotoxins are found in foods that are not dried/stored properly	60	Transfer of mycotoxins through breastfeeding
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65 *What food/feed mycotoxin combinations need to be evaluated for health risks in Nepal in the next 3-5 years?*

By crop/commodity

	<i>Animal feed – cattle & buffalo</i>		Trichothecenes Zearalenone
	Aflatoxin		
70	<i>Apple juice</i>		<i>Meat</i>
	Patulin	95	Aflatoxin
	<i>Chilies</i>		<i>Milk and other dairy products</i>
	Aflatoxin		Aflatoxin
	Ochratoxin		Ochratoxin
75	<i>Coffee</i>		Peanuts (ground nuts)
	Citrinin	100	Aflatoxin
	Ochratoxin		<i>Potato</i>
	<i>Dried fruits and vegetables</i>		Aflatoxin (storage)
	Aflatoxin		Trichothecenes
80	Ochratoxin		<i>Rice (storage)</i>
	<i>Eggs</i>	105	Aflatoxin
	Aflatoxin		Spices
	<i>Finger millet</i>		Aflatoxin
	Zearalenone		Ochratoxin
85	<i>Infant formula</i>		<i>Tree nuts</i>
	Aflatoxin	110	Aflatoxin
	<i>Lentil nuggets (snack food)</i>		<i>Wheat</i>
	Aflatoxin		Aflatoxin (storage)
	<i>Maize</i>		Ergot
90	Aflatoxin		Trichothecenes
	Fumonisin	115	Zearalenone

What food/feed mycotoxin combinations need to be evaluated for health risks in Nepal in the next 3-5 years?

120

By toxin

	<i>Aflatoxin</i>		<i>Ergot</i>
	Animal feed – cattle & buffalo		Wheat
	Chilies		<i>Fumonisin</i>
125	Dried fruits & vegetables	145	Maize
	Eggs		<i>Ochratoxin</i>
	Ginger		Chilies
	Infant formula		Coffee
	Lentil nuggets (snack food)		Dried fruits and vegetables
130	Maize	150	Milk & other dairy products
	Meat		Spices
	Milk & other dairy products		<i>Patulin</i>
	Peanuts (ground nuts)		Apple juice
	Potato (storage)		<i>Trichothecenes (Deoxynivalenol, T-2, etc.)</i>
135	Rice (storage)	155	Maize
	Spices		Potato
	Tree nuts		Wheat
	Wheat (storage)		<i>Zearalenone</i>
140	<i>Citrinin</i>	160	Finger millet
	Coffee		Maize
			Wheat

165

Identify educational means and materials to increase consumer awareness of mycotoxin contamination in domestic and imported foodstuffs

Education

170	School syllabus/curriculum	Adult education programs/farmer field schools
	Educational series/seminars/webinars/lectures	

175

Information/resources available or to be developed

	Information from trustworthy local body	Hoarding boards (public posters & bill boards)
	Establish resource centers	Visual/video documents
180	Orientation/training for FCHV – Female community health volunteers	185 Quarantine reports
	Posters & pamphlets	Technical bulletins
		Spiral flip charts

Conventional media

190	Newspapers	Exhibitions at agricultural fairs
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Social media/internet

Audio visual media on YouTube 195 Jingles

Public-involved activities

Community based programs 200 Campaign at retailer level
Community group contacts Home visits

Identify critical information about mycotoxins to be included in general educational curricula in Nepal

205

Mycotoxin/fungal detection and analysis

Introduction to mycotoxin types and fungi
210 Analysis of mycotoxins & identification of fungi
215

Mycotoxin detection methodologies
Co-occurrence of mycotoxins & their health effects

Preventive/reduction/remediation measures

Factors affecting mycotoxin contamination
220 Traditional & local practices that accelerate contamination 225
Mitigation & prevention measures

Hygiene & sanitation
Storage practices
Use of fungicides
Pest control

Food safety

Types of food susceptible to mycotoxin contamination
230 Co-occurrence of mycotoxins & their health effects
Factors affecting mycotoxin contamination 240
235 Traditional & local practices that accelerate contamination

Ways to remain safe from mycotoxins
Hygiene & sanitation
Storage practices
Do not eat moldy foods
Use of fungicides
Pest control

Health effects

Risks & effects of mycotoxins
245 Safe levels of exposure for humans & livestock
250

Ways to remain safe from mycotoxin
Effect of mycotoxins on susceptible groups (pregnant, AIDS, etc.)

Economics

255

Identify economic risks posed by mycotoxins to Nepalese farmers

External worries

260 Food insecurity/malnutrition Middleman falsifies aflatoxin results to lower purchase price

265 *How do mycotoxins affect the ability of Nepalese farmers to market their crops?*

Responses all assume that the farmer is knows mycotoxins can be a problem

Increased marketing expense

270 Increased inspections Increased need for drying & proper storage facilities
New marketing innovations required
Increased diversity of crops grown

275

Identify methods to make current regulations of mycotoxins more effective

Community awareness and policy implementation are required across all areas

280

Civil society

Improve accessibility of information
Strengthen extension program
Inclusion in university curricula 290
Human resource development (number & capacity) 285 Improved collaboration & coordination amongst stakeholders, including public/private sector cooperation
Capacity building at local & provincial levels
Targeted research & development

Effective regulation

295 Develop monitoring guidelines Establish certification programs

Identify pre-harvest agricultural practices routinely used by farmers in Nepal that increase mycotoxin contamination

300

Seed/Variety

Planting a susceptible variety 305 Repeated use of same variety/cultivar
Use of unhealthy/substandard seeds

Planting

310 Not following GAP No seed treatment
Ignoring technical advice Improper crop spacing
Improper timing of planting

315 ***Land management***

Not following GAP Poor land preparation/soil treatment
Ignoring technical advice Little, no or improper fertilizer use
Lack of mulching Burning crop residue on soil
Lack of appropriate farm yard manure 325 Poor water quality
Using contaminated commodities for 325 No soil testing
compost/mulch

Crop management

330 Not following GAP Poor disease & pest management
Ignoring technical advice practices
Growing where crop is not meant to be Premature harvest
grown Late harvest
Damage of crop during cultivation and 340 Harvesting in rainy weather
weeding Using chemicals to accelerate ripening
335 Improper irrigation Improper use of pesticides
Livestock grazing crop

345

Identify methods to reduce mycotoxin contamination in foods sold in local markets

Increased awareness/training

350 Consumer awareness to buy properly Awareness campaigns (PSAs) in market
stored/certified grains areas – pamphlets, posters, street
Train small farm growers – farm to 355 dramas, *etc.*, & information
market distribution from mass media

Grain treatment

Ammoniation 360 O₃ treatment

Storage facilities

365 Moisture monitoring tools Promote small-scale household storage
Use pesticides (fungicides & facilities for women
insecticides) at regular intervals

Government inspections/grading/regulation

370 Proper grading of food Develop SOPs for markets for suppliers
Develop sampling strategy for markets & vendors
(suppliers & vendors)

375

Identify positions in Nepal where training about mycotoxins, their detection, and their impact is important

380			
	Government		
	Ministry of Education staff		NARC scientists
	Ministry of Health staff		Extension officers
	Ministry of Ag/Livestock staff		Agricultural scientists
385	Metropolitan & provincial laboratories	390	Agriculture & health professionals
	Research center staff		
	Private sector		
	Agricultural scientists		Animal feed laboratory
	Agriculture & health professionals		Seed producers
395	Junior & senior laboratory technicians		Private sector laboratories
400	Laboratories and scientists		
	University faculty & scientists		Pathology & nutrition experts
	NARC scientists		Researchers in mycotoxins
	Junior & senior laboratory technicians		Animal feed laboratory
	Research center staff	410	Private sector laboratories
405	Agricultural scientists		Metropolitan & provincial laboratories
	Agriculture & health professionals		

Post-Harvest

415

Identify local customs and practices that should change if mycotoxin contamination is to be reduced

420 **Awareness Program**

Awareness program for local farmers on harvest, drying & storage

Low understanding of the (mycotoxin) problem

425 Little (or no) technical support

Seed

Select resistant varieties

Select high quality seed

430

Drying & Storage

Improve post-harvest practices, e.g., solar dryers

435 Modernize harvest & post-harvest equipment

Research on local storage methods

Identify facilities and training needed in Nepal to reduce post-harvest mycotoxin contamination

440

Training/education

Training for Agricultural coordinators & farmers on mycotoxins and post-harvest practices (drying & storage)

Technical training for field level staff
Awareness building for policy makers

445

Training on Good Agricultural Practices (GAP)

Orientation/training for media
Extension messaging on radio

460 Extension manuals

Training on conducting surveys & data analysis

Post-harvest graduate program at university

450

Training on use of weather data for risk mapping

Mycotoxin information in university curriculum

Train government engineers on cost-effective post-harvest equipment

465 Training of lab technicians

Training on moisture measurement

Posters with awareness information

455

Training on packaging

Sites for technology demonstration and training

470 **Risk mapping**

Training on use of weather data for risk mapping

Weather station establishment in each district

475

Labs/Facilities

480	Testing labs at the local level Weather station establishment in each district Testing lab at national level	485	Additional NAST facilities Upgrade animal nutrition lab at NARC Sites for technology demonstration and training
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Identify specific messages that the Nepalese consumer and farmer need to hear about mycotoxins and mycotoxin-contaminated food

490

Background information

495	Mycotoxins are produced by fungi High fungal growth when crops are not properly dried Mycotoxins may be present without visible signs Safer alternative uses for some mycotoxin contaminated food	500	Mycotoxin contamination reduction & remediation are possible Practical measures can be readily implemented List of crops and associated mycotoxins Case study reports
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505

Health

	Diet diversification reduces risk		Healthy diet for pregnant women & infants
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510

Pre-harvest & Harvest

	GAP and available technology can reduce mycotoxin contamination Protect crops from fungi	515	Do not harvest when raining Remove crops from field at maturity and dry immediately
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Drying & Storage

520	Prompt, proper drying of crops Improve storage to reduce mycotoxin contamination		Prevent physical & pest damage of grain Store food in hermetic containers
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525

Food preparation and management

	Instructions for dealing with mycotoxins Washing & cooking do not destroy mycotoxins	530	Sort out moldy food & dispose of safely Don't buy or sell contaminated grain Do not feed infested grain to animals
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Slogans

535	Sort out moldy food Kill fungi to save grain		Global issue, we are in this together
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540

Identify training needed in the Nepalese work force to provide adequate monitoring of mycotoxin contamination

<i>Mycotoxin/fungal detection & analysis</i>		
545	Toxicity of mycotoxins GAP – Good Agricultural Procedures Laboratory management Data collection, analysis & interpretation	550 Record keeping & data entry Toxin analysis & detection Microbial analysis Statistics
<i>Preventive/reduction/remediation measures</i>		
555	Toxicity of mycotoxins Harvest SOPs Post-harvest & storage SOPs Methods & materials for storage of food commodities	565 Database Sampling & subsampling for testing Qualitative analysis Statistics Risk mapping
560	Laboratory management Data collection, analysis & interpretation Record keeping & data entry	Risk communication Laws & regulations
570	<i>Food safety</i>	
	Toxicity of mycotoxins Safe handling of products Good manufacturing processes (GMP)	580 Data collection, analysis & interpretation Record keeping & data entry Database
575	Quality control Sampling & subsampling for testing Methods & materials for storage of food commodities Laboratory management	585 Qualitative analysis Statistics Risk communication Impact assessment Laws & regulations
<i>Health effects</i>		
590	Toxicity of mycotoxins Awareness of impacts on human health & nutrition Data collection, analysis & interpretation Record keeping & data entry	600 Qualitative analysis Statistics Risk communication Impact assessment Laws & regulations
595	Database	

Testing, Reporting & Regulation

605

What resources do leaders and government officials need to be able to respond to a mycotoxin “crisis”?

610 **Background information**
 Up to date information on magnitude, determinants and impact of the crisis 615 Regular monitoring & evaluation
 Up to date information on prevention & mitigation measures Repository of information on previous mycotoxin crises & measures taken

Policy and protocols – Trained policy makers

620

Capacity development
 Orientation for leaders and government officials on preventative mitigation measures 625 Technical/human resource development
 Institutional development

Emergency crisis response capacity

630 Crisis/emergency manual, contingency plan & strategic plan 635 Access to mass communication with targeted information
 Collaboration among local, provincial & national governments Response team
 Funding

Response options – Decontamination system

640 **Verification capacity**
 Physical infrastructure, including laboratories 645 Vehicles
 Ability to test food & feed Research back up

Identify positions in Nepal where training about mycotoxins, their detection, and their impact is important

650

Civil society – Farmers/Farming association staff

Government

655 Ministry of Ag/Livestock staff Extension officers
 Ministry of Education staff 660 Research center staff
 Ministry of Health staff Agricultural scientists
 Metropolitan & provincial laboratories
 NARC scientists

Private sector

665 Agricultural scientists

Animal feed laboratory

Laboratories and scientists

670 University faculty & scientists
Senior & junior laboratory technicians
NARC scientists
Research center staff
Metropolitan & provincial laboratories

675 Animal feed laboratory
Agricultural scientists
Researchers in mycotoxins
Pathology & nutrition experts
Agriculture & health professionals

680

Nominal Group Questions/Responses from the Dhulikhel Conference Relevant for Policy Makers & Regulators Audience Sorted by Issue

5

Health

How does mycotoxin contamination impact resilience of Nepalese farmers and their families?

10

Family Quality of Life

Poor family health		Increased need for health & food aid/ starvation food shortage
Increased child mortality		Change in food habits
Lower quality of life		Reduced work performance
15 Mental stress & other psychological impacts	20	Inability to cope with natural disaster

Family finances

25 Reduced work performance		Reduced child education, lack of funds for fees
Looks to government for solution		

Who in Nepal needs more information about mycotoxin-associated health problems?

30

Health professionals		Development partners: NGOs, WFP, FAO, WHO, etc.
Government of Nepal/policy makers and implementers		Media
35 Families, pregnant women & mothers, and health support services	40	Universities, agricultural researchers/scientists & associations/councils

What resources do leaders and government officials need to be able to respond to a mycotoxin "crisis"?

45

Emergency crisis response capacity

50 Funding		Effective communication team & system
Collaboration among local, provincial & national governments	55	Access to mass communication with targeted information
Crisis/emergency manual, contingency plan & strategic plan		Ability to test food and feed
Response team		Reserves of contamination-free food
		Doctors and medicine ready

60	Capacity development		
	Orientation for leaders and government officials on preventative mitigation measures	65	Technical/human resource development
	Background information		
	Up to date information on magnitude, determinants & impact of the crisis		Up to date information on prevention & mitigation measures
70	Regular monitoring & evaluation		Repository of information on previous mycotoxin crises and measures taken
75	Policy and protocols		
	Trained policy makers		Policy and legal regulation, formulation & implementation
80	<i>Identify methods and goals for inter-ministry collaboration on problems associated with mycotoxins.</i>		
	<i>Success in many areas requires exposure to and assistance from international partners.</i>		
85	Government Structure & Facilities		
	Central and provincial platforms and labs for a multi-sector mycotoxin analysis team	95	Formation of a mycotoxin mitigation body
90	Specialist committee with representatives from Ministry of Health, Ministry of Agriculture, NARC and DFTQC – federal and provincial levels	100	Develop Terms of Reference for different layers Adequate budget allocation for infrastructure (e.g., warehouses & cold storage) and innovative technologies High level talks between ministries with joint planning and programming
	Planning		
105	National Action Plan for mycotoxins integrated into existing MSNP Prioritize policies for mycotoxin management		Design and implement a crisis communications plan Establish joint goals to reduce mycotoxin risks identified through research & development projects
110	Develop Terms of Reference for different layers	115	
	Programs		
	One Health approach to minimize impact of mycotoxins		SOPs for management of mycotoxins Joint organization of workshops (such as this one)
120	Operational guidelines and data collection/management at federal & provincial levels	125	Joint capacity building, training, outreach and awareness programs

Activities

130	Regular updates of mycotoxin risk map & monitoring of hot spots Joint publication of relevant documents Human resource development	135	Regular training from each ministry at school and college level Specialized training curriculum for relevant sectors
140			

Economics

Identify economic risks posed by mycotoxins to Nepalese farmers

145	Increased costs		
	Increased cost of production		Increased treatment cost for harvested materials, drying, harvesting, <i>etc.</i>
	Increased cost of food for adequate nutrition		Behavior change cost
	Increased health cost, including national system		Waste disposal cost
150			
155	Decreased returns		
	Crop losses & decreased productivity		Loss/reduction of market
	Reduced product price for farmer		Rejection of materials in international market – non-tariff trade barriers
	Loss of income (in spite of more effort)		
160	Decreased resilience	165	Areas with higher contamination risk losing market access
	Food insecurity/malnutrition		
	External worries		
170	Middleman falsifying aflatoxin results to negotiate lower price when buying		Regulations forcing farmers to sell good and be left with bad to consume

175 *How does mycotoxin contamination impact resilience of Nepalese farmers and their families?*

	Family Quality of Life		
	Poor family health		Increased need for health and food aid/starvation food shortage
180	Lower quality of life		Inability to cope with natural disaster
	Increased child mortality		
185	Family finances		
	Low income	190	Loss of investment (loss of savings)
	Reduced work performance		Difficult to obtain loans
	Reduced investment capacity		Looks to the government for solution
	National resilience		
195	Slows economy		Loss of national strategic grain reserve stocks
	Labor shortage		
200	Job quality		
	Reduced work performance		Change in occupation (no longer farming)
	Shift to low risk crops (not maize)	205	Labor shortage

Identify methods to make current regulations of mycotoxins more effective.

Community awareness and policy implementation are required across all areas

210	Civil society		
	Improved collaboration/coordination amongst stakeholders, including public/private sector collaboration		Capacity building at local and provincial levels
215	Human resource development (number and capabilities)	220	Improve extension program Targeted research & development
	Standards with effective regulation & surveillance		
	Update/expand/amend standards		Strict regulation with fines & punishment
225	Regular sampling and testing of crops		
	Develop monitoring guidelines	230	Harmonize regulations with US, EU & international levels
	Label mycotoxin contamination level		Set standards for more commodities
	Check imports		
	Government policy & politicians		
235	Policy advocacy		Enact legislation at provincial & national levels
	Develop national action plan		
240	Managing contaminated materials		
	Availability of proper storage facilities		Insurance
	Alternative uses for commodities exceeding contamination limits	245	Compulsory disposal of unusable commodities

Identify methods and incentives to increase the quality of Nepalese agricultural imports.

250	Establish & enforce standards		
	Identify risks associated with imports		Label products with contamination levels, including pesticides
	Regulate informal trade	260	
255	Increase efficiency/speed of border checks		Reduce import duties if the product meets standards (particularly for high demand products)
	Strict quarantine measures		
	Import only short supply commodities		
265	Human & physical capacity building		
	Improved communication with agents & importers		Good packaging & post-harvest handling/ transportation
270			

Identify pre-harvest agricultural practices routinely used by farmers in Nepal that increase mycotoxin contamination.

275	Seed/Variety		
	Planting susceptible variety		No seed treatment
	Planting unhealthy/substandard seeds		
280	Agronomic practices		
	Improper irrigation		Use of chemicals to accelerate ripening
	Poor disease & pest management practices		Little, no or improper fertilizer use
			Improper use of pesticides
285	Growing crop where it is not meant to be grown	290	Using contaminated commodities for compost/mulch

Identify methods to reduce mycotoxin contamination in foods sold in local markets.

295	Increased awareness/training for consumers, retailers & farmers		
	Publicize regulations, policies & information on aflatoxins and their impact on human & animal health	305	Consumer awareness to buy properly stored/certified grains
300	PSAs through mass media and in market areas – pamphlets, posters, street dramas, etc.		Strict implementation/enforcement of existing laws & regulations

Grain treatment – Through drying, ammoniation, O₃ or quarantine

310	Incentives/Subsidies		
	Subsidize price of storage bins		Incentives for market suppliers & vendors who comply with SOPs
	Provide incentives for proper storage		
315	Storage facilities		
	Storage sites managed to comply with regulations		Reduce/remove humidity in stores
	Small scale storage facilities for women	325	Routine cleaning of storage sites
320	Proper storage containers for food		Routine use of pesticides (fungicides & insecticides)
	Hermetic sealed storage bags		Bag descriptions & stacking protocols
	Moisture monitoring tools		
	Government inspections/grading/regulation		
330	Proper grading, labeling & certification of food	335	SOPs for markets for supplier & vendors
	Standard sampling strategy for markets (suppliers & vendors)		Proper monitoring & regular inspections/evaluations

What/when/where should screening for mycotoxins occur?

340

Screening could occur anytime and anywhere, with the frequency increasing whenever an epidemic occurs, or the conditions for one are present.

Preharvest – On farm

345

Postharvest – Before, during and after drying and storage

Processing of plant and animal material

350 In processing plants, before processing Processed food, when ready to sell
Animal feed before packaging

Government/ trade interactions

355 Customs checkpoints National surveys every 5 years
Test grain from household, selling points Point of sale from traders to processors
& market stores 360 Accredited laboratory with HPLC/
Food products from market inspections Fluorometry/LCMS/MS

Identify methods that could be used in Nepal to reduce the amount or effects of mycotoxin contamination of animal feed

365

Preharvest

Control contamination thru GAP 370 Breed for resistance to mycotoxins
Biocontrol, e.g., AflaSafe

Feed treatments & additives

375 Ammoniate or ozonate feed Add lactic acid bacteria that degrade
Add toxin binders mycotoxins
Add enzymes to degrade mycotoxins

380 **Feed processing**

Proper harvesting, drying, storage & Properly clean compounding machine
packaging used to make feed
Grade & sort raw materials before Dilute contaminated feed with clean
compounding 390 feed, if legal
385 Implement HACCP in feed Discard, don't feed contaminated feed
compounding

Diversify/alter animal diet

395 Diversify feed ingredients Feed more hay & forage with less
Proper silage preparation concentrates

Government actions

400 Updated quality standards for feed & raw materials
Subsidies for clean feed programs

Monitor animal feed in market
Lab testing facilities at provincial level

405

Information/outreach

PSA awareness campaign 410
Promote good post-harvest practices
Make farmers aware of effects
Mycotoxin contamination in feed database

415 *Identify positions in Nepal where training about mycotoxins, their detection, and their impact is important*

Government

420 DFTQC officials
Extension officers 425
Local leaders
Planning officials
Ministry of Education staff
Customs & quarantine officers
Ministry of Health staff
Metropolitan & provincial laboratories
Ministry of Ag/Livestock staff

Laboratories & scientists

430 NARC scientists
Research center staff
Agriculture & health professionals

435 *Identify methods and goals for inter-ministry collaboration on problems associated with mycotoxins*

All aspects benefit from exposure to, interaction with, & assistance from international partners

Government structure

440 Specialist committee with
representatives from Ministry of 450
Health, Ministry of Agriculture,
NARC and DFTQC – federal and
445 provincial levels
Prioritize policies for mycotoxin
management 455
High level talks between ministries
Formation of a mycotoxin mitigation
body
Integrate mycotoxin issues into the
existing MSNP II
Design and implement a crisis
communications plan
Develop Terms of Reference for
different layers

Facilities

460 Adequate budget allocation for infrastructure (e.g., warehouses & cold storage) and
innovative technologies

Central & provincial platforms & labs for a multi-sector mycotoxin analysis team

Planning

465	One Health approach to minimize impact of mycotoxins 470 Joint goal to reduce mycotoxin risks Prioritize policies for mycotoxin management National Action Plan for mycotoxins 475	Integrate mycotoxin issues into existing MSNP II Design & implement a crisis communications plan Develop Terms of Reference for different layers
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Programs & activities

480	Joint planning and programming 485 Regular updates of mycotoxin risk map Plan for regular monitoring of hot spots SOPs for management of mycotoxins Operational guidelines & data collection/management at provincial and federal levels 490	Joint awareness & outreach programs Joint publications of related documents Joint training & capacity building Joint organization of workshops (such as this one) Human resource development
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Post Harvest

What/when/where should screening for mycotoxins occur?

495

Screening could occur anytime and anywhere, with the frequency increasing whenever an epidemic occurs, or the conditions for one are present.

Preharvest – On farm

500

Postharvest – Before, during and after drying and storage

Processing of plant and animal material

505	In processing plants, before processing	Processed food, when ready to sell
	Animal feed before packaging	

Government/trade interactions

510	Customs checkpoints	National surveys every 5 years
	Test grain from household, selling points & market stores	Point of sale from traders to processors
	Food products from market inspections	515 Accredited laboratory with HPLC/Fluorometry/LCMS/MS

Identify methods and goals for inter-ministry collaboration on problems associated with mycotoxins

520

All aspects benefit from exposure to, interaction with, & assistance from international partners

Government structure

525	Joint goal to reduce mycotoxin risks	Integrate mycotoxin issues into the existing MSNP II
	One Health approach to minimize impact of mycotoxins	535 Formation of a mycotoxin mitigation body
	High level talks between ministries	
530	Specialist committee with representatives from Ministry of Health, Ministry of Agriculture, NARC and DFTQC – federal and provincial levels	540 Develop Terms of Reference for different layers
		Design & implement a crisis communications plan

Facilities

545	Central and provincial platforms and labs for a multi-sector mycotoxin analysis team	Adequate budget allocation for infrastructure (e.g., warehouses & cold storage) and innovative technologies
	550	

Planning

555 Joint planning & programming
National Action Plan for mycotoxins
Integrate mycotoxin issues into the
existing MSNP II

560

Design & implement a crisis
communications plan
Prioritize policies for mycotoxin
management

Programs & activities

565 Operational guidelines & data
collection/management at provincial
& federal levels
Human resource development
SOPs for management of mycotoxins

570

Regular updates of mycotoxin risk map
Plan for regular monitoring of hot spots
Joint publications of related documents
Joint training & capacity building
Joint outreach & awareness programs

575 **Testing, Reporting & Regulation**

Identify methods to make current regulations of mycotoxins more effective

580 *All activities benefit from community awareness and policy implementation*

Government policy & politicians

	Policy advocacy		Enact legislation at local & provincial levels
585	Involve farmers & consumers in policy making		Human resource development (number & capabilities)
	Develop national action plan	590	Improve extension program

Civil society

595	Improved collaboration/coordination amongst stakeholders, including public/private sector collaboration		Capacity building at local & provincial levels
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600 **Establish standards with effective regulation & increased surveillance**

	Update/expand/amend standards		Improve accessibility of information
	Establish regulatory limits for six major mycotoxins	610	Establish certification programs that label mycotoxin contamination level
605	Regular sampling & testing of crops		Harmonize regulations with US, EU & international levels
	Develop monitoring guidelines		Standardization of toxicity measures
	Check imports		Set standards for more commodities
	Identify consistent violators		

615

Managing contaminated materials

	Insurance	620	Alternative uses for crops exceeding contamination limits
	Compulsory disposal of unusable commodities		

Identify methods and incentives to increase the quality of Nepalese agricultural imports

625

Establish standards

	Set standards for quality in import & domestic markets		Develop & implement SOPs with agencies of exporting countries
630	Develop & implement verification system/compulsory certification		

635

Enforce standards

640	Improved communication with agents & importers			Develop roster of firms supplying good and poor quality products
	Label products with contamination levels, including pesticides	650		Previous certification fraud prevents further imports from source
	Effective implementation of export/import regulations			Punishment provisions for importers violating standards
	Regulate informal trade			Increase efficiency/speed of border checks
645	Reduce import duties if the product meets standards (particularly for high demand products)	655		Establish and equip holding yard
				Strict quarantine measures
				Import only short-supply commodities

Human & physical capacity building

660	Increased consumer awareness			Increased training for staff on import quality issues
	Good packaging & post-harvest handling/transportation	665		Capacity improvement for quarantine (Laboratory & human resources)

Identify methods to reduce mycotoxin contamination in foods sold in local markets.

670 ***Publicize regulations, policies & information on aflatoxins and their impact on human & animal health***

Grain treatment – Through drying, ammoniation, O₃ or quarantine

675	<i>Incentives/Subsidies</i>			
	Subsidize price of storage bins			Incentives for market suppliers & vendors who comply with SOPs
	Provide incentives for proper storage	680		

Storage facilities

	Proper storage containers for food	685		Storage sites managed to comply with regulations
	Moisture monitoring tools			

Government inspections/grading/regulation

690	Food grading, labeling & certification			Strict implementation/enforcement of existing laws & regulations
	SOPs for market suppliers & vendors			
	Regular inspections/evaluations			

695

What/when/where should screening for mycotoxins occur?

700 *Screening could occur anytime and anywhere, with the frequency increasing whenever an epidemic occurs, or the conditions for one are present.*

Preharvest – On farm

Postharvest – Before, during and after drying and storage

705

Processing of plant and animal material

In processing plants, before processing
Animal feed before packaging

Processed food, when ready to sell

710

Government/ trade interactions

Customs checkpoints
Test grain from household, selling points
& market stores

National surveys every 5 years
Point of sale from traders to processors
Accredited laboratory with HPLC/
Fluorometry/LCMS/MS

715
720

Food products from market inspections

What resources do leaders and government officials need to be able to respond to a mycotoxin “crisis”?

725 **Background information**

Up to date information on magnitude,
determinants & impact of the crisis
Regular monitoring and evaluation

730

Up to date information on prevention &
mitigation measures

Capacity development

Orientation for leaders and government
officials on preventative mitigation
measures

Technical/human resource development
Institutional development

735

Policy and protocols

Trained policy makers

Implementation of plan/policy/regulations

740

Emergency crisis response capacity

Funding
Collaboration among local, provincial &
national governments
Crisis/emergency manual, contingency
plan & strategic plan
Response team

750

Effective communication team & system
Access to mass communication with
targeted information
Decontamination system
Doctors & medicine ready

755

Verification capacity

Ability to test food & feed		Vehicles
Physical infrastructure, including labs	760	Research back up

Identify positions in Nepal where training about mycotoxins, their detection, and their impact is important

765	Government		
	DFTQC officials		Ministry of Health staff
	Customs & quarantine officers		Ministry of Ag/Livestock staff
	Planning officials		Local leaders
770	Ministry of Education staff		Metropolitan & provincial laboratories
775	Laboratories & scientists		
	Lab technicians		Agriculture & health professionals
	Pathology & nutrition experts	780	Private sector laboratories

Identify methods and goals for inter-ministry collaboration on problems associated with mycotoxins

785	All aspects benefit from exposure to, interaction with, & assistance from international partners		
	Government structure		
	Joint goal to reduce mycotoxin risks	790	High level talks between ministries
	Central and provincial platforms and labs for a multi-sector mycotoxin analysis team		NARC and DFTQC – federal and provincial levels
795	Specialist committee with representatives from Ministry of Health, Ministry of Agriculture,	800	Integrate mycotoxin issues into the existing MSNP II
			Form a mycotoxin mitigation body
			Develop Terms of Reference for different layers
805	Planning		
	Joint goal to reduce mycotoxin risks		Integrate mycotoxin issues into the existing MSNP II
	Joint planning & programming		
	One Health approach to minimize impact of mycotoxins	815	Develop Terms of Reference for different layers
810	Prioritize policies for mycotoxin management		Joint research & development projects
	National Action Plan for mycotoxins		Design & implement a crisis communications plan
820			

Programs and activities

825	SOPs for management of mycotoxins		Joint organization of workshops
	Operational guidelines and data	830	Joint outreach & awareness programs
	collection/management at provincial		Joint publications of related documents
	and federal levels		Regular updates of mycotoxin risk map
	Human resource development		Plan for regular monitoring of hot spot
	Joint training & capacity building		

Nominal Group Questions/Responses for Questions from Dhulikhel Conference for Use in Day 2 Discussions

5 *Identify sources of information on mycotoxin contamination in Nepal. Make two votes. In one case list the five most trusted sources and in the other the five least trusted sources.*

Most trusted sources listed by most trusted cluster, and then most trusted source within a cluster. **Three groups.** **Two groups.** **One group.** (Total – groups/individuals/scoring; Mean – groups/individuals/scoring)

10	<p>Mass media (6/20/63; 2.00/6.67/21.00)</p> <p>Newspaper 3/13/47</p> <p>Radio 2/6/14</p> <p>Billboards 1/1/2</p>
15	<p>Government (12/39/122; 1.63/4.88/15.25)</p> <p>Government publications and press releases 2/9/30</p> <p>Disease outbreaks diagnosed by accredited reference laboratories 2/8/26</p> <p>Expert opinions/talks 2/7/14</p> <p>Health reports 2/3/9</p>
20	<p>Suspected outbreaks reported by experts 1/5/16</p> <p>Education training courses 1/4/14</p> <p>Technical reports 1/2/8</p> <p>Agricultural extension 1/1/5</p>
25	<p>Experts in field (16/51/153; 1.60/5.10/15.30)</p> <p>Research centers and universities 3/8/17</p> <p>Disease outbreaks diagnosed by accredited reference laboratories 2/8/26</p> <p>Scientific journals 2/7/30</p> <p>Expert opinions/talks 2/7/14</p> <p>Health reports 2/3/9</p>
30	<p>Peer-reviewed articles 1/5/20</p> <p>Suspected outbreaks reported by experts 1/5/16</p> <p>Laboratory data 1/3/10</p> <p>Professional bodies/groups 1/3/3</p> <p>Technical reports 1/2/8</p>
35	<p>Education (7/13/30; 1.40/2.60/6.00)</p> <p>NGOs & their reports 2/4/10</p> <p>Workshops & seminars 2/3/13</p> <p>Education training courses 1/4/14</p> <p>Flyers & leaflets 1/1/2</p> <p>Newsletters 1/1/1</p>
40	<p>Social media and personal contacts (4/5/18; 1.00/1.25/4.50)</p> <p>Social media, including YouTube & similar apps 1/2/5</p> <p>Consumers 1/1/5</p> <p>Social mobilizers 1/1/5</p> <p>Farmers 1/1/3</p>

45 **Least trusted sources** listed by least trusted cluster, and then least trusted source within a cluster

Mass media (6/14/38; 1.50/3.50/9.50)

- 50 Newspaper 3/8/23
- Radio 1/2/7
- Billboards 1/2/4
- Street actors 1/2/4

Social media and personal contacts (10/42/133; 1.43/6.00/19.00)

- 55 Social media, including YouTube & similar apps 3/17/61
- Farmers 2/5/19
- Friends 1/6/20
- Consumers 1/5/12
- Anecdotal quotes 1/4/10
- Social mobilizers 1/4/9
- Local community gathering, e.g., tea shop 1/1/2

60 **Education (5/10/29; 1.25/2.50/7.25)**

- NGOs & their reports 2/5/12
- Workshops & seminars 1/3/11
- Education training courses 1/1/5
- Flyers & leaflets 1/1/4

65 **Government (5/9/29; 1.00/1.80/5.80)**

- 70 Leaders' speeches 1/5/18
- Education training courses 1/1/5
- Government publications and press releases 1/1/3
- Expert opinions/talks 1/1/2
- Health reports 1/1/1

Experts in field (5/5/9; 1.00/1.00/1.80)

- 75 Scientific journals 1/1/2
- Expert opinions/talks 1/1/2
- Peer-reviewed articles 1/1/2
- Professional bodies/groups 1/1/2
- Health reports 1/1/1

Identify people/positions to be involved in a communications team for a mycotoxin “crisis”.

80

Listed in terms of weighting within a class (most important first). Classes are not weighted relative to one another.

Communicators

85

- Media staff (3/12/36)
- Extension workers (2/7/22)
- Social media experts (1/3/10)
- One spokesman (1/3/8)
- Science communication experts (1/2/9)

90

Subject matter experts

95

- Researchers & research institutions (3/10/26)
- Extension workers (2/7/22)
- Subject matter/mycotoxin experts (2/6/17)
- Dieticians (1/1/2)
- Ag & vet centers (1/1/2)
- Medical officers (1/m/m)
- Academics (1/m/m)

100

Government officials

105

- Politicians: Agriculture & Health ministers (3/5/20)
- Politicians: Local representatives & heads of municipalities (2/8/24)
- Extension workers (2/7/22)
- Related government departments (1/5/21)
- Security/local authorities (1/1/2)
- DFTQC officials (1/m/m)

110

Civil society

- Farmer’s federation (2/7/23)
- NGOs/UN agencies (2/4/10)
- Consumers/consumer activists/consumer groups (2/2/2)
- Farmers & traders (2/m/m)
- Civil society network (1/3/6)
- Teacher’s associations (1/1/2)

115