

# Better Ginger Better Wealth

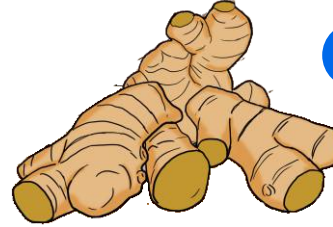
## Effects of Aflatoxins

1



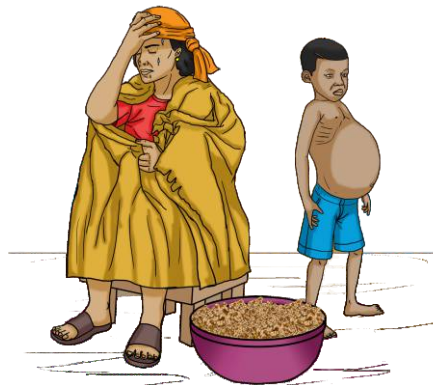
Ginger **WITH** Aflatoxins  
Aflatoxins are toxic strains of fungi and can sometimes be found in your food.

2



Ginger **WITHOUT** Aflatoxins

3



Human and animals can fall sick if exposed to Aflatoxin contaminated food which can reduce average life expectancy.

4



Aflatoxin reduces the market value of ginger due to changes in texture, color and taste. It also reduces the viability of rhizomes.

5



Aflatoxin contamination can restrict access to high value market, reduce competitiveness and trade confidence costing job opportunities and income.

6



7

Everyone loses



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## Causes of Aflatoxin Contamination



1

Late weeding



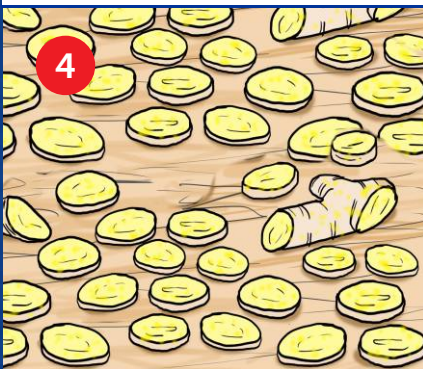
2

Non-mulching



3

Use of fungal-infected mulch



4

Insufficient drying before bagging



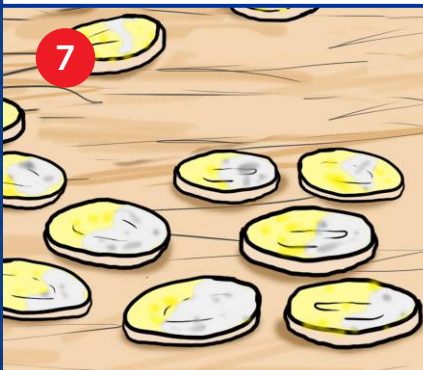
5

Drying on unclean surfaces



6

Bagging in polypropylene bags



7

Non-drying of sliced ginger to a safe moisture level



8

Bags inappropriately stored and arranged in non ventilated and hot environment

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## Pre - harvest **Prevention** of Aflatoxin



1

Use the right variety of rhizomes for your location



2

Screen your rhizomes before planting



3

Practice crop rotation to minimize carry-over of mould from year to year



4

Plant early in tune with the season



5

Practice good farm and environment hygiene



6

Mulching frequently; avoid the use of fungal-infected mulch



7

Space properly to give your crops space to thrive



8

Provide adequate soil nutrients to your crop; prepare soil tillage



9

Proper weed management helps reduce the contamination so weed early



10

Practice proper pest and disease management

# Better Ginger Better Wealth

## Harvest **Prevention** of Aflatoxin

<p>1 Harvest on time; not too early or too late</p>	<p>2 Harvest carefully to avoid damage to your ginger</p>

## Post - harvest **Prevention** of Aflatoxin

<p>1 Use clean water for washing and wash till the ginger is clean</p>	<p>2 Wash your hands before and after processing ginger</p>	<p>3 Wash and sanitize all surfaces</p>
<p>4 Slice and process on clean surfaces and in clean environment</p>	<p>5 Dry very well before bagging; dry on clean surfaces like tarpaulin</p>	<p>6 Dry to a safe moisture level. Store ginger away from moisture</p>
<p>7 Sort to remove infected ginger</p>	<p>8 Keep ginger away from all insects, pests and other animals</p>	<p>9 make sure you dry to a safe moisture level. Store ginger away from moisture</p>