

WHERE MYCOTOXINS ARE FORMED

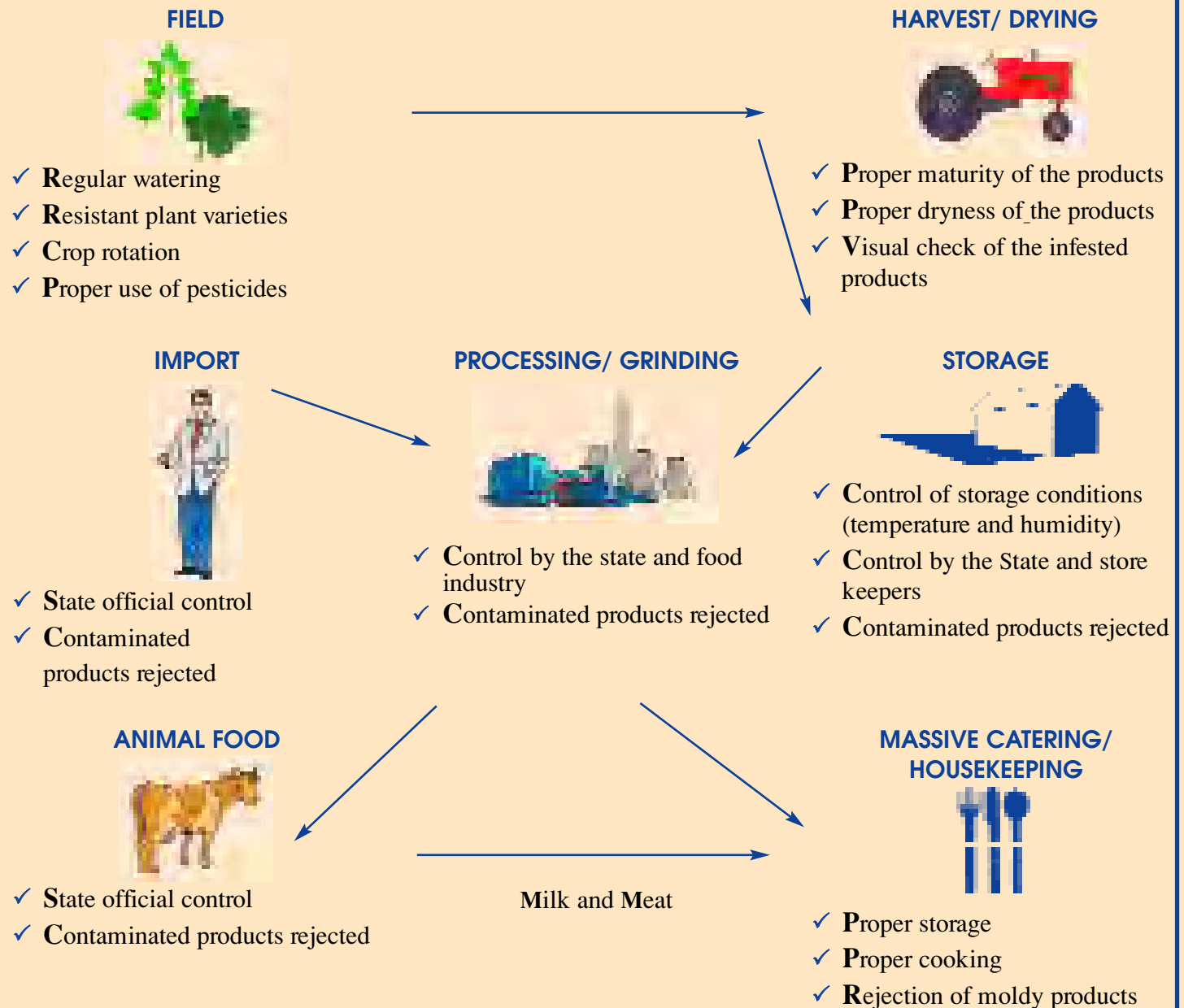
In foods like:

- Dry nuts
- Cereals
- Oily seeds
- Dry fruits
- Animal food containing cereals and oily seeds
- Milk and meat from animals fed with contaminated feeding stuffs. Mycotoxin metabolites may also occur in these products. For example, aflatoxin M1 in milk is a metabolite of aflatoxin B1.



MYCOTOXINS FORMATION PREVENTION

Prevention demands control for all stages, from harvest to consumption



CONTROL (STATE AND PRIVATE SECTOR)

- ✓ Preventive measures and internal control in the private sector can prevent the contamination of food with mycotoxins.
- ✓ Prevention is the most effective way to eliminate the hazards.
- ✓ The control performed by the State cuts off the import and handling of products containing undesirable levels of mycotoxin.
- ✓ Preventive measures and systematic control constitutes a guarantee of food safety and quality of foods.

*For further information
you made also visit
the EU and EFSA website:
www.ec.europa.eu
www.efsa.europa.eu*

TRADERS- CONFECTIONERS RESTAURANT OWNERS CONSUMERS

Enhance your own control with:

- ✓ The choice of a good and reliable supplier
- ✓ Correct storage
- ✓ Correct handling

PRODUCERS

Adopt the good agricultural practice (storage in a cool and dry place) to avoid mycotoxin contaminant.



**Environmental and Other Food
Contamination & Natural Toxins Laboratory**

State General Laboratory

Website: www.moh.gov.cy/sgl

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MYCOTOXINS IN FOOD



*Mycotoxins are toxic substances
produced by fungi under humid and
hot conditions.*

*Many mycotoxins are toxic and able
to cause several forms of cancer, renal and
liver diseases etc.*



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