

# AFLASAFE (ATOXIC FUNGI)

Aflatoxin-free fields and crops for safer food in Africa

## TECHNOLOGY / SOLUTION



Aflasafe is a safe, natural solution to the problem of aflatoxins contamination, homegrown in Africa.

Aflasafe® is a biocontrol technology for aflatoxins management that uses harmless types of the fungus *Aspergillus flavus* which do not and cannot produce the toxins. The atoxic fungi are coated onto ordinary sorghum grain for transferring these innovative biocontrol agents to farmers' fields. A blue food coloring dye is added to distinguish Aflasafe® from other sorghum for food or feed use.



## PROBLEM / ISSUE SOLVED

- "Aflatoxins" are a highly toxic, cancer-causing poisons produced by the fungus *Aspergillus flavus* which infest crops and foods produced by farmers
- Consumption of contaminated food by humans or livestock leads to the accumulation of aflatoxins inside the body and causes major diseases
- Aflatoxins poisoning has a massive economic impact by making food unfit to eat or trade, seriously damaging consumers' health, and killing farm animals

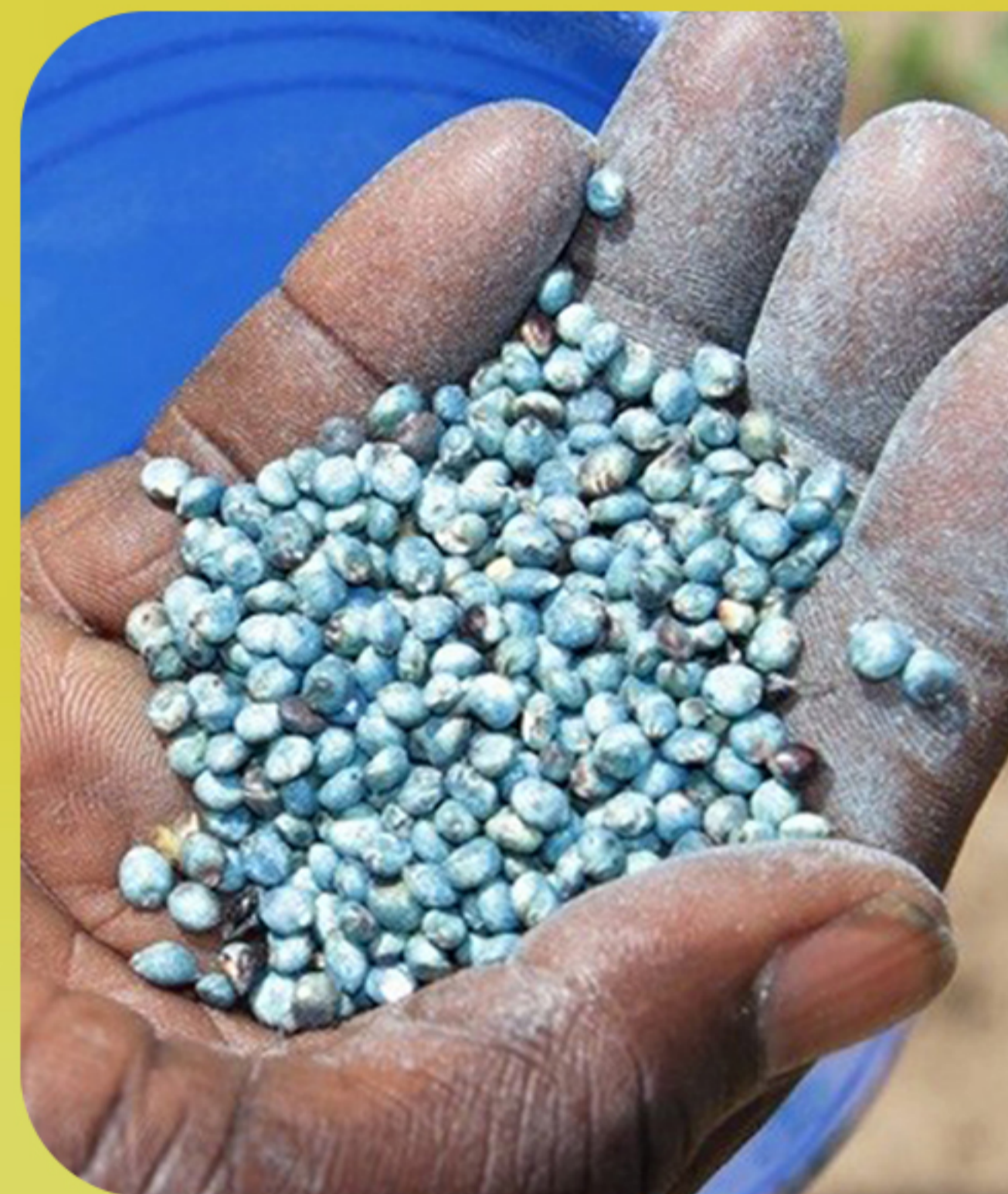


## GOOD FOR Manufacturers



## BENEFITS

- ✓ It is highly effective, cutting aflatoxin in food drastically and making it safe to eat
- ✓ It is a completely safe and environmentally friendly product, sourced from nature
- ✓ It only needs to be applied by farmers once each growing season and is therefore cheap and cost-effective
- ✓ It stays with food, protecting it all the way through storage and onto your plate
- ✓ It cuts aflatoxin levels in maize and groundnuts by 80% to 100% – down to safe levels



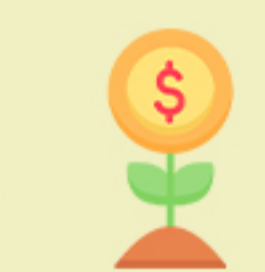
**Pest management**  
Speciality



**Maize, Rice, Sorghum/Millet, Groundnut, Cassava**  
Commodity

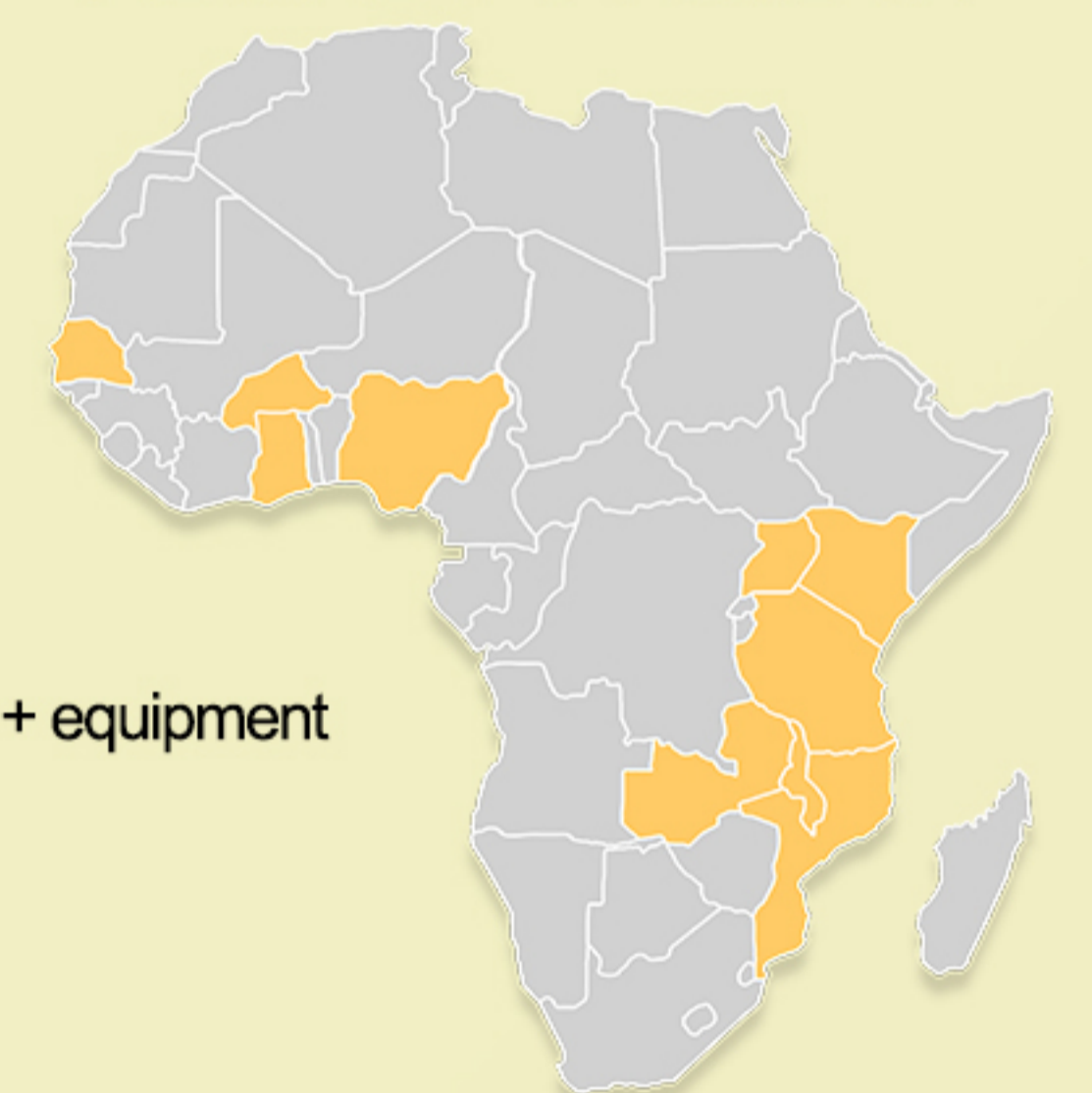


**US\$1.2MM** / plant construction + equipment  
(Capacity of 10 tons per day)  
Initial investment



**Requires assessment**  
Return On Investment

## ALREADY IN USE IN



Nigeria, Tanzania, Kenya, Uganda, Ghana, Mozambique, Burkina Faso, Malawi, Zambia, Senegal, Gambia

## HOW DOES IT WORK?

The manufacturing process begins with the selection of strains of the fungus *Aspergillus flavus* that do not and will never produce aflatoxins.

The liquid suspension of the spores is used to coat common sorghum grains previously washed and roasted for sterilization purposes. Then, blue food coloring is added to differentiate Aflasafe® from other sorghum used for food. Aflasafe® is tested for quality control and packaged.

