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**APPLICATION OF HACCP TO PREVENTION
AND CONTROL OF MYCOTOXINS IN BARLEY-
BASED ANIMAL FEED IN IRAN**

Mohammad Taghi Mazlumi

In cooperation with

Majid Dehghanshoar

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MYCOTOXINS IN BARLEY-BASED ANIMAL FEED IN IRAN

Mohammad Taghi Mazloumi

National Consultant of the FAO Project (TCP/IRA/2905), formerly Head of Food
Technology Research Department of National Nutritional Science and Food
Technology Research Institute, Shaheed Beheshti University of Medical Sciences and
Health Services

Tehran-Iran

mt_mazloumi@yahoo.com

Contributor:

Majid Dehghanshoar

National Project Director, Head of Seed and plant Certification and Registration
Institute of Iran

Karaj-Iran

Edited by:

Gordon S. Shephard

International Consultant of the FAO Project (TCP/IRA/2905)

Programme on Mycotoxins and Experimental Carcinogenesis (PROMEC)

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M.T. Mazloumi
and
M. Dehghanshoar

PREFACE

Barley is one of the most important cereals in Iran, mainly used for animal feed. Several mycotoxigenic fungi, *Aspergillus*, *Fusarium* and *Peicillium* isolated from cereals of high humidity and moderate temperatures in the subtropical Caspian littoral regions in the north of Iran. So, Prevention of mycotoxins is very importat in ensuring a safe final product and food security in Iran. Hazard Aalysis and Critical Control Point is recognized as a system of food safety control based on the systematic identification, assessment and control of hazards in foods and feeds. So, this HACCP plan was designed to minimize the risk of mycotoxins in barley-based animal feed in Iran. It is hoped, this HACCP plan could be of help to HACCP specialists, barley specialists, feed factories, extension officers and agricultural experts in the implementing of HACCP in Iran.

M.T. Mazloumi
and
M. Dehghanshoar

ABBREVIATIONS

AF	aflatoxin
CCP	critical control point
CFD	commodity flow diagram
DON	deoxynivalenol
FAO	Food and Agriculture Organization of the United Nations.
GAP	good agricultural practice
GMP	good manufacturing practice
GSP	good storage practice
HACCP	Hazard Analysis and Critical Control Point
OTA	ochratoxin A
RH	relative humidity
WHO	World Health Organization
ZEA	zearalenone

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