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of the United Nations**

Analysis, Control and Management of Mycotoxins in Foodstuffs

TCP/IRA/2905

**APPLICATION OF HACCP TO PREVENTION
AND CONTROL OF MYCOTOXINS IN WHEAT
FLOUR IN IRAN**

Mohammad Taghi Mazloumi

in cooperation with

Majid Dehghanshoar

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**To the memory of my dear father, truly a
great man; to my dear mother; to my dear
wife; and my dear daughters.**

M.T.Mazlouni

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and
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PREFACE

Wheat is one of the most important cereals in Iran, that used as staple food. The three major mycotoxigenic fungi, *Aspergillus*, *Fusarium* and *Penicillium* isolated from cereals of high humidity and moderate temperatures in the subtropical Caspian littoral regions of the north of Iran. So, prevention of mycotoxins is very important in ensuring a safe final product and food security in Iran. Hazard Analysis and Critical Control Point is recognized as a system of food safety based on the systematic identification, assessment and control of hazards in foods. This HACCP plan was designed to minimize the risk of mycotoxins in wheat in Iran. It is hoped, this HACCP plan could be of help to the HACCP specialists, wheat specialists, milling plants, extension officers and agricultural experts in the implementing of HACCP systems in Iran.

M.T. Mazlomi
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

TABLE OF CONTENT

<u>Subject</u>	<u>Page</u>
1- Introduction	1
2-The HACCP team	2
3- Product description and intended use	2
4- The commodity flow diagram	3
5- Mycotoxin hazard analysis and identification of possible control measures	6
a- Identification of mycotoxin hazard	6
b- Identification of steps in the commodity flow diagram where mycotoxin contamination is most likely to occur	8
c- Possible mycotoxin control measures	17
6- Establish of verification procedures	28
7- Establish documentation and record keeping	28
8- HACCP team members	29
9- Definition of terms	30
10- References	33
<u>List of tables</u>	
Table 1: Product description and intended use	3
Table2: Minimum water activity, temperature range and optimal temperature for growth of toxigenic fungi and mycotoxin formation	35
Table 3: HACCP plan worksheet for mycotoxins in wheat flour for human consumption	36
Table 4: HACCP control chart for mycotoxins in wheat flour for human consumption	41
<u>Figure</u>	
Figure 1: HACCP flow diagram: Wheat flour in Iran	4