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Analysis, Control and Management of Mycotoxins in Foodstuffs

TCP/IRA/2905

**APPLICATION OF HACCP TO PREVENTION
AND CONTROL OF MYCOTOXINS IN CORN
IN IRAN**

Mohammad Taghi Mazloumi

**In cooperation with
Majid Dehghanshoar**

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Application of HACCP to prevention and control of mycotoxins in corn in Iran

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and
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PREFACE

Corn is one of the most important cereals produced in Iran. This product that used as the prevailing component of feeds, is very susceptible to contamination by mycotoxins. 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 and feeds. So, this HACCP plan is designed to minimize the risk of mycotoxin contamination in corn in Iran. It is hoped this HACCP plan could be of help to the HACCP specialists, corn specialists, drying plants of corn, extension officers, agricultural experts, and animal feed experts in the implementing of HACCP systems in Iran.

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and
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ABBREVIATIONS

AF	aflatoxin
CCP	critical control point
CFD	commodity flow diagram
DON	deoxynivalenol
FAO	Food and Agriculture Organization of the United Nations.
FB	fumonisin
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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