2 Mycotoxins and food security survey -Food processors

Sir, Madam,

Still today, mould and mycotoxin contamination remains one of the principal causes of food and feed losses. With the present survey, we wish to collect information in order to help researchers and policy makers find workable solutions.

Consent Form

The purpose of this survey is to collect information from people who are working in the food chain process. In particular, the questions will investigate food security aspects and techniques locally applied to assess, contain and avoid mould and mycotoxins presence. The surveys are drafted and disseminated by a Scientific Network composed of food security scientific experts. The participation in this survey is voluntary. The on-line survey will take you approximately 15 min. Your answers will be treated as confidential, be anonymised and will respect your privacy. Identifying information is confidential and all collected data will be stored in a password protected electronic format for a maximum period of six months.



Mycotoxins and food security survey



Electronic consent. Select your choice: By clicking on the AGREE button you declare that you are voluntarily participating, you are at least 18 years of age and you have understood the above information.

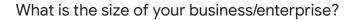
agree

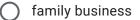
) disagree



Gender?		
O female		
O male		
O prefer not to say		
O Other:		

Do you process crops? What types do you process?
groundnuts
maize
rice
sorghum
soybeans
Cassava
sunflowers
millet
peanuts
Cowpea
other roots and tubers
no, I do not
Other:
Where is your headquarter located (country, region)?
Your answer 🧷 Request edit access





- small enterprise (10-50 workers)
- medium enterprise (50-250 workers)
- big enterprise (>250 workers)
- micro enterprise (<10 workers)
- Other:

Where is your business/enterprise located? (Country, region)

Your answer

What is the average annual quantity of crop/product you manage?
1-5 tons
5-25 tons
25-100 tons
100 -1000 tons
> 1000 tons
Other:

yes

occasionally

I do not know

Other:

Do you test the presence of mycotoxins in the crop/product you manage?
O yes
O no
O occasionally
I am following the regional/national food safety guidelines
I apply a company protocol for the control of mycotoxin contamination
O I do not know
Do you check for mycotoxins in your product/crop during the storage period?
no

I am following the regional/national food safety guidelines

I apply a company protocol for the control of mycotoxin contamination

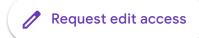
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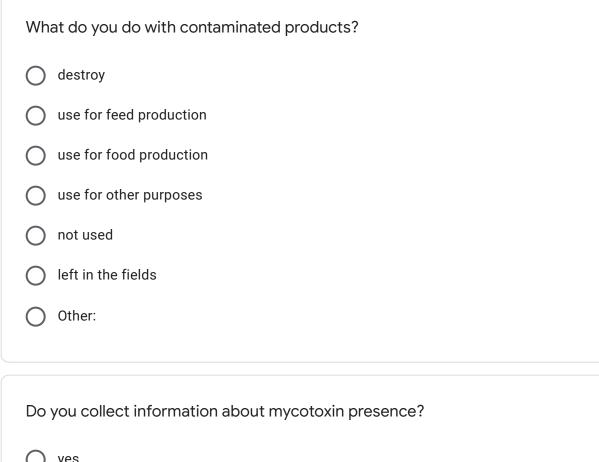
If yes, on the product/crop, how many mycotoxin tests do you do in a year?
0
1
2
3
>3
I am following the regional/national food safety guidelines
it depends by the annual needs
Other:
How do you minimize contaminations/diseases in the crops/products you manage?
manage?
manage?
manage? pre-harvest control systems post-harvested control systems
manage? pre-harvest control systems post-harvested control systems cleaning systems at storage
manage? pre-harvest control systems post-harvested control systems cleaning systems at storage aerate storage
manage? pre-harvest control systems post-harvested control systems cleaning systems at storage aerate storage cleaned and disinfected cargo/transport systems



:

Do you know about Mycotoxin contamination legal limits in your country?
O yes
O no
Oother
O Other:
What mycotoxin tests do you do?
aflatoxins group (AFLA)
deoxynivalenol (DON)
ochratoxin A (OTA)
fumonisin group (FUM)
zeralenone (ZEN)
fumonisin B1
I do not know
aflatoxin B1





🔘 yes
O no
occasionally
O I don't know
yes, according to the national food guideline and program
O yes, according to internal guidelines
O yes, on voluntary base
O Other:



:

Do you have an internal audit for mycotoxin presence?
O yes
O no
O occasionally
O I don't know
O may be
O I am the responsible person
O Other:
Do you have direct links or contacts with regional or national food authority?

Do you have direct links or contacts with regional or national food authority?
🔘 yes
O no
occasionally
I am not in charge of
yes, I am the responsible person
O Other:



Would you like to receive additional information abou presence of mycotoxins in the crops/products you ma	
🔘 yes	
O no	
O may be	
O Other:	
How would you like to get additional information about	ut mycotoxins?
O web	
O radio	
O personal contacts	
O training course	
O books, press	
O e-mail	
O mobile phone	
O Other:	
In which language do you prefer to receive informatic	on?
O English	
O French	
O Portuguese	
O local language	🧷 Request edit acces

Do you feel the company?	need to	improve	e the saf	ety mea	suremer	nts for m	ycotoxins in your
O yes							
O no							
O occasionally	,						
O may be							
O Other:							
In your opinion, do mycotoxins have an impact on human health? (0=no; 5=yes)							
	0	1	2	3	4	5	
no impact	0	0	0	0	0	0	high impact

In your opinion, do mycotoxins have an impact on animal health? (0=no; 5=yes)							
	0	1	2	3	4	5	
no impact	0	0	0	0	0	0	high impact

From your point of view, to what extent are people of your community sensitive to mycotoxins? (0=no; 5=yes)							munity sensitive
	0	1	2	3	4	5	
not sensitive	0	0	0	0	0	0	very sensitive
							Request edit access

In your opinion, do mycotoxins have a financial impact on the company business? (0=no; 5=yes)							
	0	1	2	3	4	5	
no impact	0	0	0	0	0	0	high impact
Are mycotoxin tests expensive?							
🔘 yes							
O no							

\bigcirc	maybe	

🔵 I don't know

Other:

Are there any advantages if you test for the presence of mycotoxins?	
🔘 yes	
O no	
O maybe	
O I don't know	
O Other:	

Submit

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