

RISKY BUSINESS: FOOD SAFETY CONCERNS IN AGRICULTURAL DEVELOPMENT

WEBINAR CHAT TRANSCRIPT

JULY 13, 2016

PRESENTERS

Ahmed Kablan, USAID/Bureau for Food Security

Delia Grace, International Livestock Research Institute in Kenya

Jagger Harvey, Kansas State University

MODERATORS

Angela Records, USAID/Bureau for Food Security

Julie MacCartee, USAID/Bureau for Food Safety

Julie MacCartee (Agrilinks): Good morning! We will be getting started in about 20 minutes, at 9:30am ET

Ruth Agius: Latifa Ruth Agius (no affiliation-X science teacher/Ecological horticulture/ORganic gardening for decades) I am interested in Aid work in the agricultural field) Good morning

USAID Agrilinks: Good morning Ruth! Thank you for joining!

Rumela Bhadra: Hi I am a Program Coordinator for Feed the Future Post harvest loss Lab. Joining in from Kansas State University

Julie MacCartee (Agrilinks): Welcome, Rumela!

Fakunle Aremu: Good morning everyone. Am Aremu Fakunle John from Nigeria. I work with Competitive African Rice Initiative, a program by GIZ and John Kufuor Foundation and other partners as Assistant to Policy Advisor

USAID Agrilinks: Good morning Fakunle!

Sopheanarith Sek: I'm Sopheanarith Sek, USAID/Cambodia. Im interested to learn the issues of food safety and how to address them.

Morris Felix Juma: I am morris felix Juma , Researcher from south Sudan ministry of Agriculture and Food security , currently doing Research on Aflatoxin in Peanut from south Sudan , At BecA - ILRI Hub - Nairobi

USAID Agrilinks: Welcome Sopheanarith and Morris! Glad that you could join us this morning!

Fakunle Aremu: hello Morris. happy to meet someone from south Sudan

Jennie Davis: Hello everyone, I'm an Intern with Global Alliance for Improved Nutrition

Jagger Harvey: Hi, Morris. I hope you've been doing well and that your research continues to come along well at the BecA-ILRI Hub

Morris Felix Juma: Thanks , fakunle your welcome

USAID Agrilinks: Hi Jennie and Jagger!

Sopheanarith Sek: I'm joining from GH Annex in DC. I'm hearing well.

USAID Agrilinks: And good morning Dick!

Morris Felix Juma: thanks Jagger am almost finishing my lab, remain only data analysis , i send you an e-mail this weekend concerning the publication , the draft is ready now

Jagger Harvey: fantastic, thanks Morris

USAID Agrilinks: Hi Jagger! Could you please click on the "Presenters" chat at the bottom of this pod?

Christine Jost: Christine Jost, USAID OFDA senior livestock technical advisor

Morris Felix Juma: i will send you the draft for your input jagger

Dick Tinsley: loud and clear

Julie MacCartee (Agrilinks) 2: Welcome, all! Please let us know your org and where you are joining from.

USAID Agrilinks: I will be pulling up poll questions. We'd love to see your responses!

John Russell: Hi. John Russell, Principal at Eco Food Systems in Bend, Oregon.

Bernard Bett: Thank You from, Kericho, Kenya

Susan Wang: Hi all. Intern at Global Alliance for Improved Nutrition in Washington, DC

Ruth Agius:Latifa RtuthAgius: Joining from Santa Fe New Mexico

USAID Agrilinks: Good morning John, Bernard, Susan, and Ruth!

Sridhar Dharmapuri: Hello, I am from the FAO-UN in Bangladesh. Aflatoxins are gaining a lot of attention here and I look forward to learning more about it.

Meaghan Murphy: Hi, Meaghan Murphy with Fintrac and the Feed the Future Enabling Environment for Food Security project based in Washington DC

USAID Agrilinks: Hi Sridhar! Hi Meaghan!

Malaika Glasgow: good morning everyone. Malaika Glasgow here. I'm a veterinarian working with the government of St. Vincent and the Grenadines.

Dick Tinsley: Response to the question, if you are concerned with over use of pesticides are you a promotor of GMOs

Jamie Holbrook: Good morning! Jamie from Fintrac/Feed the Future Partnering for Innovation here.

Julie MacCartee 2 (Agrilinks): Good morning! Nice to see you online, everyone!

USAID Agrilinks: Hi Jamie!

Ashley Sekyra: Ashley Sekyra from the International Executive Service Corps here! Glad to be joining today!

Leo Bill Emerson: Good Morning, I am Leo "Bill" Emerson from NSF Int'l

Jane Haines: I am an intern with Partners of the Americas for Agriculture and Food Security - we are a Farmer-to-Farmer program implementer!

USAID Agrilinks: Good morning to everyone who has just joined!

Joan Jennings: Joan Jennings, The TOPS Program

Rebecca Watson: Morning all! Greetings from DC. I work for IBTCL in the E3 department. Glad to be here today!

Cornelia Boesch: Good afternoon, from FAO, Rome Italy

Diane De Bernardo 2: Diane De Bernardo, USAID/BFS nutrition advisor on detail to USDA's Foreign Agriculture Service.

Arie Havelaar: Good morning from University of Florida / Livestock Innovation Lab

Bruce Rubin: Hi, I am Bruce Rubin one of the developers of RASP- A solar powered cold chain solution to food waste and post-harvest loss.

Tadeo Cwierz: Hello Everyone, joining from Costa Rica

Maryam Rezaei: Hi. I am Maryam Rezaei from the UN Food and Agriculture Organization. I work with Global Initiative for food loss and waste reduction with the focus on food safety related causes for food loss in developing countries.

Julie MacCartee 2 (Agrilinks): Welcome, everyone! Please use this chat box to post resources and ask questions.

Becky Manning: Greetings fellow food safety fans - Becky Manning, Training/veterinarian BFS/DC

Julie MacCartee 2 (Agrilinks): Hi Becky!

Nino Nadiradze: Good afternoon from Zimbabwe

Anne Swindale: Good morning everyone from Washington DC

Cheryl Carey: Cheryl Carey - Associate Director, Commodity Operations, Save the Children

Sarah Edwards: Good morning from DC

Carol Chan: Hello! Carol Chan from Tetra Tech in the agriculture and economic sector in Burlington, Vermont

Jim Yazman: Jim Yazman, BFS livestock specialist

Jennifer Billings: Jennifer Billings, USAID Agriculture Advisor for Latin America and Caribbean

Julie MacCartee 2 (Agrilinks): Welcome, so glad you all could join. Nice to see your name, Jim!

Don Stoeckel: Don Stoeckel, Cornell's Produce Safety Alliance

Reid Hamel: Reid Hamel, Global Food Security Project at CSIS

Andrew Bisson: Morning all, livestock/Ag adviser, Mercy Corps

Saskia Hendrickx: Good morning, Saskia Hendrickx from the Feed the Future Livestock Systems Innovation Lab at the University of Florida

Joseph Molnar: Joseph Molnar (Auburn University) interested in fish handling and marketing

Julie MacCartee 2 (Agrilinks): Great to see a lot of Feed the Future Innovation Lab representation here

Natia Mgeladze: Food Safety Specialist in IFC

Brenna McKay: Brenna McKay, Technology Commercialization Lead for Feed the Future Partnering for Innovation

Janie Dubois: Hello from Maryland! Janie Dubois from University of Maryland, Food Scientist, at International Food Safety Training Laboratory

Arielle Kleinman: Arielle Kleinman, Partnership Specialist for Feed the Future Partnering for Innovation

Julie MacCartee 2 (Agrilinks): A wide range of orgs represented here. Thanks so much for joining.

Heather Danton: Heather Danton, SPRING

Bruce Rubin: We are looking for the funds tour demonstration unit, how and with whom do we need to connect to get our solar powered coded chain product built.

Barbara Kowalcyk 2: Barbara Kowalcyk, RTI International

Martin Heilmann: Buongiorno from FAO Food safety unit in Rome!

Julie MacCartee 2 (Agrilinks): All - you can download today's slides in the "File Downloads" box on the bottom left of your screen

Jordan Dey: Good morning, all. Jordan Dey with GrainPro, Washington DC

Dick Tinsley: estimate of loss of productivity and food security because of food born illness?

Julie MacCartee 2 (Agrilinks): Please let us know what food safety issues you are encountering in your work. We encourage you to share your stories in the chat box.

Fakunle Aremu: Awareness and knowledge management in this topic is low in most African countries especially at the community levels

Julie MacCartee 2 (Agrilinks): Fakunle - thanks for sharing.

USAID Agrilinks: Fakunle--What can we do to help with this issue in your opinion?

Diane De Bernardo: On the other hand, a diet low in diversity that depends on maize, for example, may be more vulnerable to food safety concerns due to aflatoxin.

Julie MacCartee (Agrilinks): Do you agree with Ahmed's theory that increased diet diversity can lean to increased food safety risk?

Julie MacCartee (Agrilinks): Good point, Diane

Fakunle Aremu: Proper policy and advocacy engagement with relevant stakeholders

Fakunle Aremu: yes Diane you are right

_ Ladd: yes and no. If a diet has 1-2 food groups but one of them is 70%+ aflatoxin contaminated maize the risk would be extremely high. I do agree that with more food groups you have more mediums but does no mean with 1-2 goroups it might be just as high

Dick Tinsley: as we consider diet diversity do we first have to consider the 4000 kcal necessary for a full day of agronomic field work. Isn't this the highest priority of most smallholder producers.

<http://smallholderagriculture.agsci.colostate.edu/calorie-energy-balance-risk-averse-or-hunger-exhasution/>

Marjatta Eilitta: Good morning, Marjatta Eilitta from the Feed the Future Innovation Lab for Livestock Systems

Jordan Dey: Major food safety issues we see in the field are: aflatoxin and the overuse/misuse of chemical pesticides in storage by smallholders

Julie MacCartee (Agrilinks): This Agrilinks webinar discusses how increased diet diversity can help reduce aflatoxin risk: <https://agrilinks.org/events/breaking-mold-how-mycotoxins-impact-agriculture-nutrition-and-development>

Fakunle Aremu: making this kind of information available to wider audience who can take the information to community level

Angela Records (USAID): I think the key is that we need to be conscientious about the risks associated with increased diet diversity. Both diets (1-2 groups versus varied) may be associated with food safety risks.

Fakunle Aremu: Thanks Julie

USAID Agrilinks: Fakunle (and others)--Where do people in your communities currently go for information on food safety?

Marjatta Eilitta: I would agree with Ladd. Amounts of any toxin per one food decrease with increased diversity of foods. . Do we have data on risk increasing with increasing dietary diversity?

Patricia Neenan: Hi Patricia Neenan, CABI here - sorry to join late I had problems logging in

Julie MacCartee (Agrilinks): All - Please post your questions here at any time. We will collect the questions to pose to the presenters after they present.

George Kegode: In my experience with pesticide use, they are becoming abundantly available to smallholders in Africa but there is no regulation even when there are good laws established.

USAID Agrilinks: Hi Patricia--No worries and glad that you could join!

Fakunle Aremu: In Nigeria, community people get information on food safety from schools, hospital, mass media such as radio, TV and community health workers, agricultural extension agents

Fakunle Aremu: only few and elites source information from the internet and other social media

Fakunle Aremu: this topic is very important in Nigeria as that is one of the reasons why beans from Nigeria has been ban by EU

Brenna McKay: Feed the Future Partnering for Innovation together with the USAID/Bureau for Latin America currently has a solicitation open for improving food safety measures in Latin America and the Caribbean. Check out our solicitation and recent webinar: <http://agtech.partneringforinnovation.org/docs/DOC-1635>

Sopheanarith Sek: How can you address food safety in the community that people grow their food especially mycotoxin?

Meaghan Murphy: The importance of both policies, as well as successful regulatory systems and training. I'm interested in hearing if these issues are coming up with the interagency working group and what efforts are underway to capture learning about them across Feed the Future country experiences. Thanks!

Joseph Molnar: speaker needs to be closer to the mike

Morris Felix Juma: in south Sudan there is no any information, and data about the food safety , specially aflatoxin contamination

USAID Agrilinks: Thank you, Fakunle! This is good information to know.

Dick Tinsley: George no budget for enforcement regardless of regulations

Maryam Rezaei: apart from Aflatoxin problem and pesticide residue, have you ever encountered any other food safety problem that leads to qualitative and quantitative post-harvest loss of the food commodities?

Dick Tinsley: Regulations often provide more opportunity for corruption than control

Roger Day: My impression is that in Africa, food safety issues are perceived mainly as relating to market access in developed countries. I have heard it said that Africa pays more attention to the safety of food for Europeans than it does to food for its own people. How can we find ways of moving food safety up the agenda in relation to local markets in Africa?

Tadeo Cwierz: [Question for QA part] I want to know which indicators are the best suited to implement an M&E program specifically focused on Food Safety for countries exporting agricultural food products to USA. Is there any guideline by FDA with control points at farm level? Beyond G.A.P and FSSC 22000?

Julie MacCartee (Agrilinks): Good question, Maryam - which other food safety concerns lead to postharvest losses?

Morris Felix Juma: most of the food are imported from other countries and No regulation in Place , and no lab equipment to test them

Arie Havelaar: How can we better link the public health and agricultural communities, and emphasize the needs of good surveillance to start understanding the magnitude of the problem and the causal pathways?

catharine phiri: In Kenya, what drying facilities exist for producers to use to ensure maize is correctly dried before storing

Julie MacCartee (Agrilinks): Do we have any Kenya-based attendees who can help answer Catharine's question?

Sopheanarith Sek: do anyone have experience in helping host government to develop food security standard?

Rex Raimond: Regarding drying facilities in Kenya, please take a look at the dryers being developed by the AflaSTOP project: <http://acdivoca.org/our-programs/project-profiles/kenya-storage-and-drying-aflatoxin-prevention-project-aflastop>

catharine phiri:Thanks Rex!

Ruth Agius: What feeds off of Aspergillus? Can the corn be fermented to kill the Aflatoxins? or preserved in some way? Traditionally, Drying, salting, fermenting, canning with High pH or very Low pH kills most pathogens.

Evans Wafula: Dry is farmer managed, except for National cereals and produce board that has mechanized dryers with calibrated moisturemetres

Ruth Agius: Solar dryers??

Evans Wafula: Nope

Rex Raimond: Arie, you might be interested in the approaches used by the Partnership for Aflatoxin Control in Africa to connect the ag, health, nutrition and trade communities in Africa - at continental, regional and country levels. One example of their efforts is the recent Workshop on Engaging the Health and Nutrition Sectors in Aflatoxin Control in Africa: <http://aflatoxinpartnership.org/?q=node/413>

Evans Wafula: Electricity mains grid powered

Bruce Rubin: We can assist with the development of off-the-grid solar systems to provide electricity everywhere and can build to size needed.

Fakunle Aremu: Moris, I think something need to be done to the situation you describe in South Sudan through dialogues and engagement with government and other stakeholders

Dick Tinsley: Do farmers have the labor and other means to get their crops harvested in a timely manner?

g alex: Pesticides - The Farmer-to-Farmer program recently assessed pesticide safety issues in 23 countries and – not surprisingly - found some common problems/conditions. Very few countries have functioning extension systems for training, development and distribution of appropriate information, education and communication on pesticide safety. Pesticide quality standards and control procedure regulatory mechanisms often exist, but funding is minimal to ensure compliance. Pesticide packaging and labeling regulatory mechanisms also exist, but funding is minimal to support enforcement. Most countries lack pesticide application training programs for extension and farmers; certification programs rarely exist. Farmers are not trained in pesticide storage, transport, and disposal so conditions are variable in each country. Also, from my experience it seems laboratories and funding for monitoring pesticide residues is very limited.

Leo Bill Emerson: The Int'l Inst. for Tropical Ag (IITA / www.iita.org) has a huge Aflatoxin project for Maize and Ground Nuts as it affects children and others in Africa.

Julie MacCartee (Agrilinks): Thank, Gary, very interesting. A challenging problem.

Julie MacCartee (Agrilinks): Thanks Leo. All - please feel free to share your mycotoxin-related resources

Dick Tinsley: We really need to emphasize that most host countries are financially stalled and can not be relied upon to provide the funds needed to regulate pesticides or educational programs

Fakunle Aremu: Sopheanarith Sek, yes I do

Dick Tinsley: <http://smallholderagriculture.agsci.colostate.edu/financially-stalled-governments/>

Dick Tinsley: <http://smallholderagriculture.agsci.colostate.edu/financially-stalled-governments/>

Bruce Rubin: For those interested in Solar Powered options take a look at www.nenkoai.com to see what access we have to solar power.

catharine phiri: What affordable technologies can USAID projects adopt that will have the most impact to reduce aflatoxin rates?

Leo Bill Emerson: IITA has its Aflatoxin info on the home page of its website www.iita.org

Sopheanarith Sek: Fakunle Thanks. What is the entry point to get that standard developed?

Marjatta Eilitta: What are problems associated with mixing of e.g., cereals with higher aflatoxin content with cereal with lower aflatoxin content immediately prior to use, to have cereal with acceptable average aflatoxin content?

Julie MacCartee (Agrilinks): I can hear you well, Delia :)

George Kegode: I did the assessment of Ethiopia Pesticide Use and Safety and yes, it is a disturbing trend especially in the face of increased use by farmers who seem to know that the pesticides can do the job but they are so ill-prepared to the consequences of misuse/overuse, etc. There is little that is being done or invested to ensure that we are not witnessing another 'Silent Spring'.

Ruth Agius: How do these farmers have access to the pesticides but NOT the training?

g alex: There are some interesting food-safety-related activities underway in some countries, especially focused on meeting export requirements and standards. These are traceability systems and certification systems. They are challenging and costly, but may be the lead to systems that are more general to country food systems.

George Kegode: The access is through little regulation by governments to allow pesticide importation and then sale from agro-dealers who do not require anything other than the ability for one to pay for the pesticide.

Jim Yazman: An interesting case study of encouraging smallholder maize producers to adopt technology and practices to control aflatoxin come from Nigeria where Doreo Partners linked maize producers with poultry integrators who required low-aflatoxin maize for their broiler grow-out operations. When offered a premium for aflatoxin-free maize grain and training and access to technology to produce it, maize producers responded. See: http://www.aflasafe.com/c/document_library/get_file?p_l_id=524562&folderId=564970&name=DLFE-3527.pdf

USAID Agrilinks: Thanks for sharing that resource Jim!

Ruth Agius: Can laws be changed to better assure any sales are documented with training to the farmers? Is it always just about the sales? OR CAN we humans make laws (Since we seem to have lost our ethics).

Sopheanarith Sek: I would like know experiences in other country where the host government really develop and enforce food safety standard.

Fakunle Aremu: Sek, the first thing is stakeholders' engagement and implementation of proper policy that will they will follow

Fakunle Aremu: an encompassing food security policy

Leo Bill Emerson: The moisture in maize & ground nut farm storage areas in SSA is a huge problem for poor farm families and particularly for Aflatoxins causing stunting, brain damage etc. to children in SSA and parts of Latin America where White Maize & peanuts/ground nut are staple crops for most rural areas.

Fakunle Aremu: ensure adequacy of food supplies in terms of quantity, quality and variety of food;* optimize stability in the flow of supplies;* secure sustainable access to available supplies by all who need them.

Julie MacCartee (Agrilinks): "Risk that sub-standard food gets targeted towards the poor" - can anyone share specific examples of this that you've seen?

Morris Felix Juma: some time food insecurity may led people to eat contaminated food, and sub standard

jennifer lappin: where can we get a copy of this presentation from Delia Grace?

USAID Agrilinks: Jennifer--You can download all of the presentations from the "File Downloads" pod to the left of your screen.

Sopheanarith Sek: I'm surprised. Cambodia imports pork from Vietnam.

Julie MacCartee (Agrilinks): This webinar is being recorded and we will send you all an email in about a week's time with the recording and transcript

Jennifer Billings: Yes

Leo Bill Emerson: Unfortunately, most subsistence farmers in SSA cannot tell if they are eating mold contaminated maize/corn and/or ground nuts/peanuts. The mold aflatoxins leave a toxin poison which is not easily tasted/noted but rural families. After the mold is dried out, the toxin remains and most people do not know what they are eating. This aflatoxin issue is endemic in many parts of the tropics.

Dick Tinsley: http://www.aidforum.org/docs/Operational_Feasibility_of_Smallholder_Innovations_-_RL_Tinsley.pdf

Fakunle Aremu: Julie, I have seen this on several occasion in Nigeria where by poor people buy decaying fresh tomatoes because its cheaper and ready available

Jennifer Billings: The Presentation labeled "Main" has all files

Harry Ngoma: some simple practices like grading and sorting of contaminated grain can reduce aflatoxin contamination in grain.

jennifer lappin: thanks, agrilinks. I just downloaded the presentation. Thank you.

USAID Agrilinks: Jennifer--The "Main" presentation has Ahmed and Delia's presentation. Dr. Harvey's presentation is uploaded separately.

Jim Yazman: Thanks, Harry... But where do those contaminated grains go? They are often fed to livestock with the result that the problem is transferred to another food source.

Adam Carruthers: Are contaminated grains ever made into bio-fuels? Can they be made into bio-fuels?

Leo Bill Emerson: On-farm consumption of aflatoxin affected maize and ground nuts is the problem that does not get to markets where it may be sorted -- say for livestock feed operations. One just has to go to the rural areas in Africa and Latin America and you can see why the problem is endemic.

Dick Tinsley: if you are having problems in scaling please look at the article posted above on operational feasibility it might explain most of the scaling problems

Jennifer Billings: Yes, I see now

jennifer lappin: Great presentation. Thanks, how does international trade figure into food safety impacts in LIC and LMIC countries studied.

George Kegode: Ruth, I think laws have to be addressed continuously to update them based upon the realities of the time. IN Ethiopia, for instance, there are great pesticide laws in the government offices in Addis Ababa but as you go down to the village there seems to be no connection whatsoever. Will it require people empowerment to enable the laws to be changed at the village level that will usher in better (and safer) pesticide use?

Ruth Agius: So is it a participatory village level education issue?

g alex: Can contaminated foods be used to make alcohol?

Dick Tinsley: For those interested in a broader look at smallholder agriculture please visit the website www.smallholderagriculture.com

Delia: i can do 15, 16

Julie MacCartee (Agrilinks): Gary - there is a new trend of beers being made from leftover/stale breads and other food waste. :)

Meaghan Murphy: I appreciate Delia your highlighting the participatory risk analysis approach as a tool. I do think George your point about continuously working on the laws and regulatory side at the same time to support long term frameworks for safer foods.

Meaghan Murphy: is a good one to also keep in mind

Randy Shackelford: what has been successfully used to kill aflatoxin after harvest?

Jennifer Billings: I encourage anyone who is aware of private companies working on food safety technologies who are interested in expanding into Latin America and the Caribbean markets to apply to USAID's current open solicitation: <http://agtech.partneringforinnovation.org/docs/DOC-1635>

Ahmed Kablan: I think Gary is asking about alternative use for contaminated crops to be use for example to produce alcohol as biofuel!

Fakunle Aremu: Thanks Jennifer

Arie Havelaar: FERG indeed documented microbes as the key hazards, the caveat is that for many other hazards there are not sufficient data to estimate their global impact.,. We are still looking at the impact of metals, which may be substantial. E.g . arsenic in rice. Pesticide risks are thought to be related mainly to uncontrolled use, which is very difficult to document. In addition to direct transmission through foods, there are other pathways from food animals to humans, which need to be included in overall impact assessments. This will considerably increase the impact of foodborne diseases. We also need to get better estimates of the impact of foodborne pathogens through the nutrition pathway.

George Kegode: Yes, participatory education programs at the village level is one of the solutions

Angela Kraszewski : has anyone had experience with consumer demand? Any interventions that have improved food safety, but there is little/to no demand for the products?

Bwihangane Birindwa: My name is Ahadi from Democratic Republic of Congo. I would like to know how as researchers and Institutions in DR Congo can we protect and train the population about food safety while we still have lack of the basic information (survey) on food safety (mycotoxins and Food born diseases). Many researches have never been done the country.

Ahmed Kablan: Thank you Dr. Havelaar. Also If I may Ask in One question reagrdng your publication that I mentioned where you showed the major FBD are microbial and Aflatoxin is lower risk compared with Microbial risk. Did you consider all potential Risks from Aflatoxin in your analysis (both Acute and Chronic) or only acute exposure?

Julie MacCartee (Agrilinks): Thank you for sharing this concern, Bwihangane, and for joining today's webinar

Joseph Molnar: The peanut CRSP / Innovation Lab has developed information about aflatoxin management and mitigation as this is a significant problem for groundnuts.

Arie Havelaar: We were only able to quantify the risks of liver cancer, not the impacts on immunity or stunting. Data gaps again. We stress in our report that these are minimum estimates. Unfortunately, funding for further work is currently not available. WHO aims to develop a strategy to work directly with countries to further develop the evidence base.

Sarah Ockman: Hi thanks for a great discussion and excellent presentations. I am from International Finance Corporation, how can the private sector be most effective, since this is definitely risky business for food companies. How would you encourage them to be more inclusive, especially regarding the issue Delia raised where Small=Holder, women-led farms tend to get excluded from the more lucrative value chains?

Ahmed Kablan: Thanks Joseph. Yes PMIL have been a leader in this area. Please sharfe the resources if you have easy access for it

Julie MacCartee (Agrilinks): All - we will keep addressing questions for about 20 more minutes. Thank you all for sharing your questions, stories, and suggested resources!

Ahmed Kablan: Thank you Dr. Havelaar!

Fakunle Aremu: Yes Angela, the case of Organic vegetable in Nigeria

Arie Havelaar: Question to dr. Kabla: are you exploring opportunities to collaborate with WHO to further develop the global assessment of FBD? This webinar has many great suggestions!

Morris Felix Juma: Joseph , can you avail me with your contact , or website to get some information , am currently doing some research in aflatoxin in Peanut from south sudan at BecA - ILRI Hub Nairobi

Fakunle Aremu: most people know the advantages but due to cost and other adoption factors the demand for it is low

Angela Kraszewski : Thanks Fakunle, we have also seen this in Myanmar. Have you had experience on interventions that you've tried to overcome this gap?

Jagger Harvey): Birindwa, you should encourage researchers in your country to apply to the BecA-ILRI Hub's Africa Biosciences Challenge Fund. They can get training and conduct research at BecA in Kenya. See hub.africabiosciences.org

USAID Agrilinks: More information about the Peanut Productivity and Mycotoxin Control Innovation Lab: <https://agrilinks.org/activity/peanut-productivity-and-mycotoxin-control-innovation-lab>

Ahmed Kablan: Dr. Havelaar-Thanks for your question. We need to leverage all of our resources and as you indicated data are key to establish sound policies; and to produce these data funding is a limiting factor. We are looking at ways to contribute to generating strong evidence

Ahmed Kablan: Also-Dr. Havelaar you can email me later and we can chat more

Julie MacCartee (Agrilinks): Trade and Health: Towards Building a National Strategy <http://www.who.int/phi/documents/trade-and-health/en/>

Marguerite Niyibituronsa: BecA empowered me in Aflatoxin analysis and now I am aware of aflatoxin health damage

Ahmed Kablan: Sorry for typo-Dr. Havelaar

Fakunle Aremu:Yes Angela, we are trying to increase people interest by creating awareness on its health benefits and the long term effect while we also keep the packaging cost as low as possible so that the selling price can be lower than before.

Arie Havelaar:Yes, I will contact you after this.

Marguerite Niyibituronsa: Thank you Dr Jagger for training me on Aflatoxin

Angela Kraszewski: thanks Delia!

Mure Agbonlahor: Excellent presentations. Ahadi, you can check PACA website on advocacy interventions: <http://www.aflatoxinpartnership.org/>

Angela Kraszewski: thank you Fakunle!

Arie Havelaar: I have already answered that question earlier in the Q&A: we only were able to consider liver cancer

USAID Agrilinks: Keep the questions coming! We have about 15 more minutes.

Bwihangane Birindwa: Yes. Thanks Dr. Jagger. Some have applied and have been selected to conduct their researches at BecA-ILRI Hub under the ABCF found. These data will be of a great value in the region and we are currently working on the platform of DRC-Researchers in order to create a center for research impact in DRCono. Beca will be a strong partner we hope due to the determination that it has to improve bioscience researchers in Africa. Myself I have benefit from the ABCF found

Fakunle Aremu: welcome Angela. we can get in touch after this my contact is fakunle2011@gmail.com

Jagger Harvey: thanks Marguerite, it's important that we continue empowering you as you go back home to continue the work towards impact

Kizito NISHIMWE: Many thanks to Dr jagger for your training in mitigation of aflatoxins

Fakunle Aremu: Thanks for excellent presentations

Joseph Molnar: <http://pmil.caes.uga.edu/> Peanut Innovation Lab, see bottom of page

George Kegode: Agree with the comment about pesticides being the big uncertainty, especially in Africa where food production needs are increasing exponentially as is the use of agricultural pesticide use.

Marguerite Niyibituronsa: Yes Dr Jagger, Rwanda Agriculture Board will benefit the knowledge I got at BecA-ILRI

Ahmed Kablan: Thanks Joseph

Adam Carruthers: Thanks Dr. Harvey.

Morris Felix Juma: how can development country dispose the expired Pesticides? which have high Risk to the environment ?Angela

Morris Felix Juma: Thanks Joseph

Jagger Harvey: Thanks Kizito. it's great to see so many African national program mycotoxin experts in this group!

Julie MacCartee (Agrilinks): All - Feed the Future Partnering for Innovation has a solicitation that may be of interest. Please see the slide on your screen

Bruce Rubin: Is there a place for solar powered cold chain solutions in this area ?

Kizito NISHIMWE: @Jagger: looking forward to working with you again

Dick Tinsley: When do we stop relying on host governments that just don't have the financial means to support the regulations?

Ruth Agius: YEs, Making incentives in each village and test kits to tes the milk, meat ec, and the cleanest food gets the reward! And treat farmer teaches other HOW they created the clear=n food.

USAID Agrilinks: All--I will be pulling up some more polls now. We'd love your feedback about this event and this topic!

Morris Felix Juma: Thanks Dr. Jagger for the great work you have done in Africa , in term of capacity building research work , we hope will continue working together the address the issue of food safety

George Kegode: Thanks for your response, Delia. I would love to see a webinar totally devoted to pesticide use and safety in the developing world. We are not talking about pesticides because perhaps we do not have the necessary attention to the situation.

Dick Tinsley: Thank you all for a great webinar

Jim Yazman: Very useful webinar. Thanks to Agrilinks and the presenters!

Ruth Agius:To everyone: How can I work in this field? Getting entry level work in Aid projects is very difficult. I am interested in doing a MAster's if need be, but prefer to be trained to do POSITIVE work in the food sector, since Ecological horticulture, food production is one of my backgrounds. Thank you in advance for any suggestions.

Julie MacCartee (Agrilinks): George - thanks for the suggestion!

Jagger Harvey: Others should note that there is a cohort of mycotoxin researchers from national programs in sub-Saharan Africa. They would be a great resource in assessing how to address these issues in country. Kizito Nishimwe, Morris Juma, Marguerite Niyibituronsa - all working to assess mycotoxin contamination of different crops and how this can be mitigated in their countries.

Ahmed Kablan: Thanks Jim

Julie MacCartee (Agrilinks): We are about to wrap up. Thank you so much for your questions and participation, we really appreciate it!

Julie MacCartee (Agrilinks): Keep your eye out for an email with the webinar recording and other post-event resources

Sarah Ockman: thank you so much for your perspective on what the private sector can do, Dr. Grace and Dr. Kablan and thanks to the organizers for an excellent session!

Fakunle Aremu: The webinar presentation has taught me alot. Thank you Agrilinks

Julie MacCartee (Agrilinks): You are welcome, Sarah!

Sopheanarith Sek: Thanks all for presentation. I learn a lot.

Meaghan Murphy: Agreed- thank you presenters and Agrilinks team!

Julie MacCartee (Agrilinks): So glad to hear that you learned useful information from this event. That's our aim.

Sonigitu Ekpe: How can we support Digitalization of Agriculture and open data ?

Julie MacCartee (Agrilinks): If you have more substantive comments or critiques of Agrilinks webinars, please feel free to email me at jmaccartee@usaid.gov

Joan Jennings: Thanks for such excellent presentations - a wealth of information.

Carrie Hubbell Melgarejo 2: Thanks from SPRING for an excellent webinar!

Pardon Sithole: Im into Feed the Future Zimbabwe Livestock Development programme and im interested in knowing if there are there any research or any interventions that have been done on reducing the effects of aflatoxin in the dairy value chain

USAID Agrilinks: Innovation Labs info on Agrilinks: <https://agrilinks.org/innovation-lab>

Julie MacCartee (Agrilinks): Joan and Carrie - our pleasure, thank you for attending

Bwihangane Birindwa: Thanks Dr. Jagger for the response. satisfy

Julie MacCartee (Agrilinks): Have a good day everyone. Thank you for joining!

Jagger Harvey: thanks Birindwa, please also email me

Bruce Rubin: thank you

USAID Agrilinks: Thank everyone for your participation!

Elizabeth Byaruhanga 2: Thank you from Johannesburg!

Brenna McKay: Learn more about our food safety solicitation!
<http://agtech.partneringforinnovation.org/docs/DOC-1635>

Stephanie DeChambeau: how do i submit my answers for the polls?

USAID Agrilinks: Hi Stephanie--Just click on the bubbles next to the questions.

Kelly Skupnik: And then exit?

Kelly Skupnik: Thanks for the great webinar!