

Some facts

More than 4.5 billion people in developing countries may be chronically exposed to aflatoxins in their diets due to the prominence of subsistence farming systems, lack of irrigation, and inadequate drying and storing facilities. This may result in serious health conditions such as cancer and liver cirrhosis, weakened immune systems, and stunted growth

There are significant lacks in standards and laboratory testing facilities and quality tests are not performed systematically

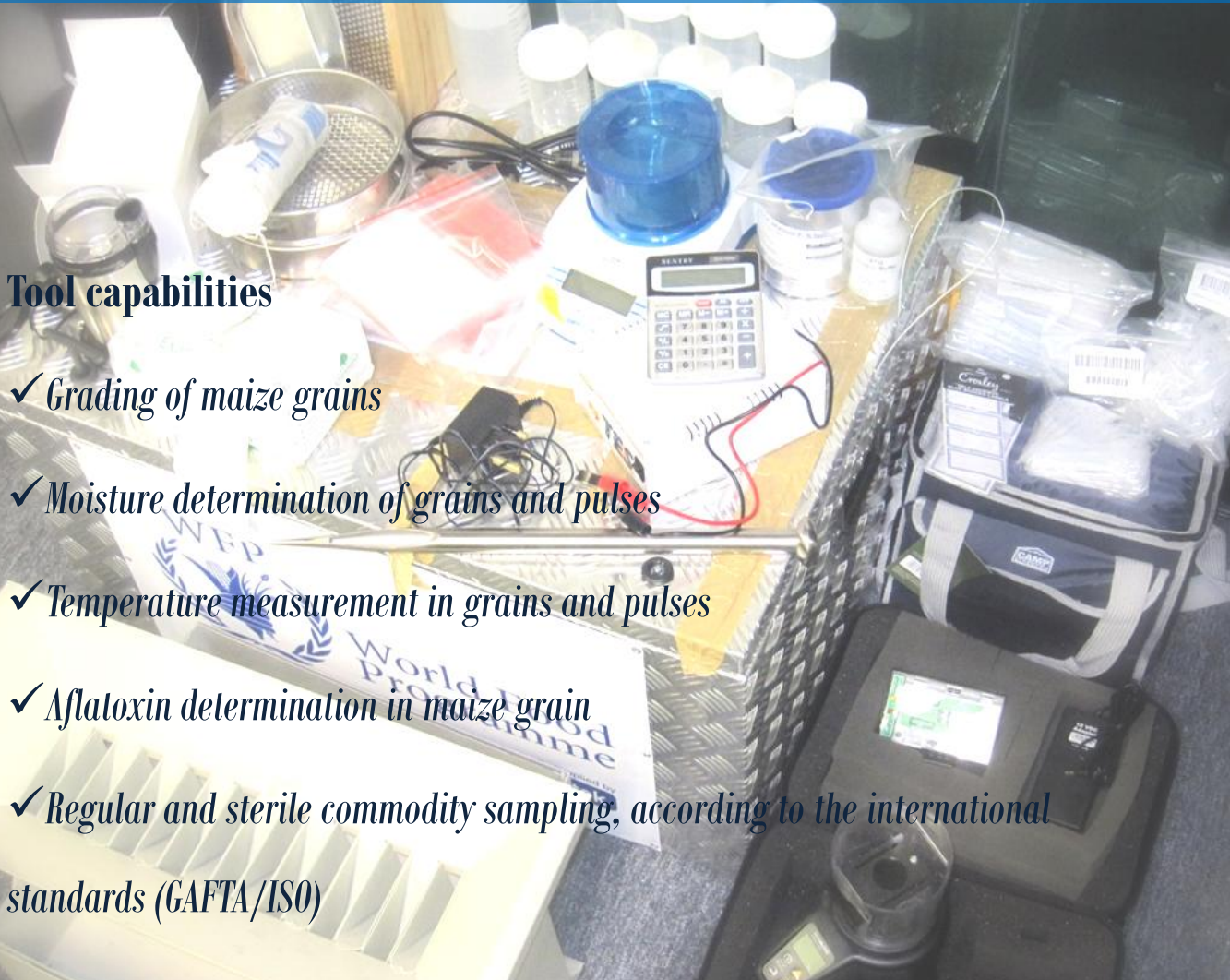
Farmers and WFP have had to deal with unpleasant events of consignments' rejection in the past due to poor quality of the goods delivered

The Blue box

The tool for assessing quality at the field

Tool capabilities

- ✓ *Grading of maize grains*
- ✓ *Moisture determination of grains and pulses*
- ✓ *Temperature measurement in grains and pulses*
- ✓ *Aflatoxin determination in maize grain*
- ✓ *Regular and sterile commodity sampling, according to the international standards (GAFTA/ISO)*



If you are a WFP staff member

Procurement or logistic officers/assistant

P4P country coordinator

Or an external partner:

Farmers' organisations

Warehouse manager

Food processor

purchase the Blue box via a regional reference inspection company

Estimated cost: 4500 – 7000 \$ (VAT exempted)

Empower field operators to:

Check the products on the spot

Control the quality at each production stage

Avoid discrepancies

Meet requirements and dynamically enter the market

Maximise productivity and turnover

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