

### GOOD PRACTICES



Harvest maize when it is dry



Dry maize on tarpaulins, canvas, mats or in cribs



Cover your maize during rain

### STANDARD IMPACTED

#### MOISTURE CONTENT:

Moisture content is a measure of how much water is in the grain (how wet it is). It is measured with a moisture meter.



Characteristic	Maximum Limit		
	Grade 1	Grade 2	Grade 3
Moisture, % m/m	13.5		

#### ORGANOLEPTIC (APPEARANCE AND SMELL):

For all grades, maize should appear clean and bright with a natural smell.



#### AFLATOXINS AND FUMONISINS

Aflatoxins and Fumonisin are poisons released by certain moulds. Moulds come from soil and air and grow when grain is handled poorly. They can not be seen by the naked eye and have to be tested by a qualified personnel. Aflatoxins can cause cancer and liver damage. At high levels of concentration, it can cause death. Aflatoxin B1 is highly potent.



	Maximum Limit
Mycotoxin	All Grades
Total aflatoxins	10 µg/kg (ppb)
Aflatoxins B1	5 µg/kg (ppb)
Fumonisin	2 mg/kg (ppm)

#### DISCOLOURED GRAIN

These are kernels which are damaged by heat, frost or water.

Characteristic	Maximum Limit		
	Grade 1	Grade 2	Grade 3
Discoloured grains, % m/m	1.5	2.0	2.5

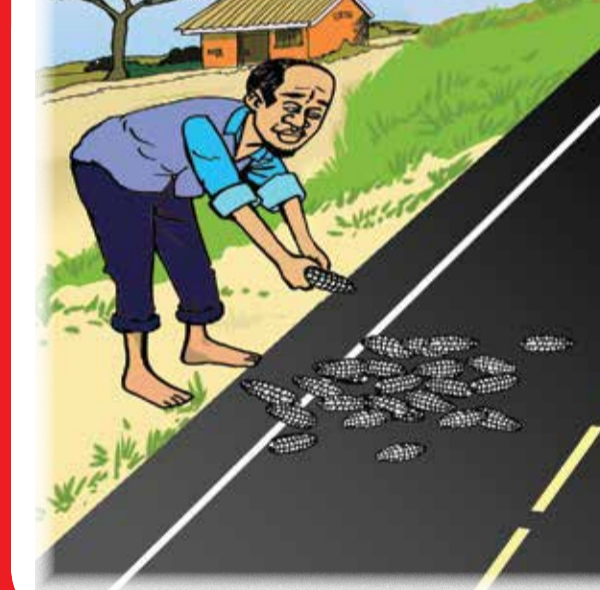
### BAD PRACTICES



Do not harvest maize until it is dry



Do not dry your maize on bare ground, tarmac or on the roof top



Do not leave maize out in the rain