



## Mycotoxins

### What are mycotoxins?

Mycotoxins are a group of naturally occurring toxic chemicals produced by certain moulds. There are many types of mycotoxins and they are specific to the host moulds and the crops which produce them. Aspergillus moulds are associated with chillies and these moulds produce the mycotoxins named aflatoxins. Mycotoxins are carcinogenic so there are strict legislative limits in place.



Each chilli product is tested every harvest



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### Typical Causes of Mycotoxin Formation

Chillies are prone to the formation of moulds so unless moisture levels and environmental temperatures are controlled throughout the supply chain mycotoxin proliferation will occur.

### How does the Chilli Doctor Technical Team Manage Mycotoxins?

- ✓ Awareness of the key points in the supply chain at which controls are required.
- ✓ Informing each supplier of legislative requirements and only those who can guarantee compliance are approved.
- ✓ Assessing the level of supplier knowledge about mycotoxin contamination prevention to ensure it is adequate.
- ✓ Knowledge of the legislative requirements in the country of sale.
- ✓ Undertaking intake checks of each delivery to ensure there is no evidence of mould growth.
- ✓ Ensuring chilli products are tested every harvest by an ISO 17025 accredited laboratory using an approved method to guarantee compliance with legislation in the country of sale.