

## Mycotoxin Management in Maize

### Training Summary:

My training at the University of Illinois at Urbana-Champaign taught me how to design experiments that employ the safe use of nuclear radiations to reduce microbes and their resulting toxins in food. I also learned how to screen maize samples for the presence of toxins and harmful microbes by using molecular methods and advanced sorting techniques to increase safety measures in food. Learning how to apply these methods and techniques to increase safety measures for maize was important because it is a main food staple in my country.



### What's Next?

Now, I am able to better manage data by analyzing and making inferences. Because of this, I am prepared to run a laboratory in my home country which will use modern surveillance methods of mycotoxins, such as spectral sorting techniques. In addition, my scientific writing and communication skills improved during my training and I will be able to better communicate information related to food safety to any target audience including scientists, policy makers and stakeholders across the food value chain in my home country.

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