

CFC/ICO/FAO Mould Reduction Project in Selected Coffee-producing Countries

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SUMMARY

The status of the art in reaching the main objectives of the mold reduction project is reviewed:

- I. Identification of optimal processing conditions, where practical operating practices have been refined, but where improvements, particularly in drying must still come.
- II. Identification of OTA producing species and possible competitors, refining critical a_w windows; the main *Aspergilli* are now known, while the a_w windows still need to be refined for the different coffee products, and the question of the existence of ecological zones at different degree of risk must still be answered.
- III. Identification of Critical Control Points [CCP] for mold infection and OTA formation in green coffee; important CCP already identified are the length of time between harvest and processing, and the length of time to reach an A_w of 0.80.
- IV. Improvement of analytical and mycological laboratory facilities in the participating countries; information on the material and techniques needed is now available.
- V. Development and field testing of codes of Good Hygienic Practice [GHP] and HACCP-based safety systems); the list of “Do’s & Don’ts” is already a Code of GHP, while not enough information is yet available to finalize an HACCP-based safety system.