Effect of curing condition on shelf life of fresh potatoes storage in Easter Hararghe zone of Oromia region

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The quality of potato and its storage life is reduced by the loss of moisture loss, decay and physiological breakdown. These deteriorations are directly related to storage temperature, relative humidity, air circulation and gas composition. Curing process which is hardening the skin of potatoes and Bruise prevention is an important part of keeping quality of potatoes w ...

Update on mycotoxin contamination of maize and peanuts in East African Community Countries

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The East African Community (EAC) is a regional Inter-Governmental body comprising of Uganda, Kenya, Tanzania, Rwanda, Burundi, and South Sudan. This region produces and extensively consumes maize and peanuts as staple foods. Maize and peanuts are susceptible to fungal growth and mycotoxin contamination and this is favored by high temperatures, high humidity as well as ...