

## **“Safety Status of Locally Processed Foods in Nigeria”**

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### **Abstract**

Traditional fermented foods from cereals and leguminous oil seeds contribute significantly to the energy and protein demand of many households across in Nigeria and Africa. Their production in many sub-Saharan African countries is still a household art and influenced by chanced inoculants, which in some cases, compromise their quality and safety. Within the last two years, various locations within Southwest Nigeria were sampled to establish the quality and safety of traditionally fermented products such as: *ogi*, *ogi baba*, *ugba*, *iru*, and *ogiri*. During this period, a descriptive cross-sectional study was carried out within the sampling regions amongst 86 fermented food sellers using open and close-ended questionnaires to establish their perceived attitude, practice, and knowledge of fungal colonization of foodstuffs, being an antecedent of mycotoxins. Dr. Obadina will be presenting the results from this study.