

Questionnaire on Demographics, Practices, Understanding and Perceived Health Risk of Fungal and Mycotoxins Contamination amongst Fermented Food Sellers in Nigeria

(Instruction: Tick as appropriate)

Food Type:

Location:

1. Socio-demographic Variables

a) Gender

Male Female

b) Age

<30 Years 31-50 Years >50 Years

c) Education Level

None Primary Secondary Tertiary

2. Fermented Food Characteristics

a) Fermented food source

Home processed Purchased in the market Purchased directly from processors

b) Storage duration of raw materials of the fermented food

1-3 Months >3 Months Not Applicable

c) Storage duration of fermented food before sale

1-7 Days >7 Days

d) Storage method of raw materials of fermented food

Bags Containers Not Applicable

e) Storage method of fermented food before sale

Polyethylene bags Containers Paper Leaves

Wooden boxes

f) Average shelf life of raw material of the fermented food

1 Month >1 Month Not Applicable

g) Average shelf life of the fermented food

1-3 Days 3-7 Days >7 Days

h) Mode of consumption

Directly As food ingredient Both

3. Knowledge of Fungi, Mycotoxins and Health Effects

S/N	Questions	Yes		No
1	Do you know what fungi are?			
2	Can you identify food/crops contaminated with fungi?			
3	Do you experience fungal contamination in the fermented food you offer for sale?			
4	How frequent do you experience fungal contamination?	Rarely	Frequently	Not Applicable
5	Why do you think fungal contamination occur?			
6	Does fungal contamination of foodstuffs cause any health problem when contaminated foods are consumed?			
7	Do you know fungi produce toxins called 'mycotoxins'?			
8	Do you know the health effect associated with mycotoxin contamination?			
9	Are you willing to attend training on mycotoxins and how they can be reduced in our foods?			

4. Any other comment or suggestion(s)

THANK YOU