Lists of appendices

Appendix 1. Preliminary questions asked assess farmers' awareness concerning aflatoxin and projects, programs, or campaigns in your area aimed at educating you about aflatoxin contamination

QN.	Variables
Q1	Have you ever heard about aflatoxins?
Q2	What is aflatoxin?
Q3	Are you aware of any projects, programs or campaigns in your area aimed at educating you about aflatoxin contamination and its mitigation in maize or other crops?

Appendix 2. Questions asked to assess maize farmers' knowledge concerning aflatoxin contamination and mitigation

Q1	Do you know crops that are most affected by
	aflatoxins?
Q2	Do you know the conditions favorable for aflatoxin
	contamination?
Q3	Have you ever experienced aflatoxin contamination?
Q4	Do you know the health risks associated with
	aflatoxins?
Q5	Do you know the methods for preventing or
	controlling aflatoxin contamination

Appendix 3. Questions asked to assess maize farmers' attitudes concerning aflatoxin contamination and mitigation

Q1	Do you believe that efforts to increase awareness about mycotoxin contamination have been effective?
Q2	Do you agree that you have gained a better understanding of mycotoxin contamination after
	participating in these programs?
Q3	Do you agree that mycotoxin contamination is a significant threat to the quality and safety of maize?
Q4	Do you think mycotoxin contamination poses a serious risk to your maize production?
Q5	Do you agree to adopt new farming techniques that you learned in the programs aimed at reducing mycotoxin contamination after harvesting?
Q6	Do you agree that cleanliness during planting, harvesting, and storing maize is essential for preventing mycotoxin contamination?
Q7	Do you concur with the information, along with all the training provided during the program?
Q8	Do you believe and accept that proper methods of storing maize can significantly reduce aflatoxin levels in your harvests?

Q9	Do you believe and accept that regular monitoring of moisture levels in stored maize can help prevent the
	growth of aflatoxins?
Q10	Do you believe and accept that training sessions on
	strategies for reducing aflatoxins have improved
	your farming techniques?
Q11	Do you agree that you can confidently identify signs
0.40	of aflatoxin contamination in your crops?
Q12	Do you agree that the efforts made by programs,
	projects, and campaigns have positively influenced your perspective on using proper maize storage
	methods?
Q13	Do you agree that community discussions about
	aflatoxins have changed many farmers' perspectives
	on its risks?
Q14	Do you agree that drying maize is essential in
	combating aflatoxins?
Q15	Do you think that awareness campaigns have
244	reached enough farmers in your community?
Q16	Do you agree that drying maize on bare ground is a
Q17	risk to the overall safety of the maize? Do you agree that it is your responsibility to ensure
Q17	the safety of your crops before selling them in the
	market or distributing them within your local
	community?
Q18	Do you agree that it is essential to fumigate maize
	storage facilities before and after storing maize?
Q19	Do you agree that educating consumers and the
	entire community about the dangers of using maize
000	products contaminated with aflatoxins is important?
Q20	Do you think financial assistance for implementing
	reduction strategies is essential for success against aflatoxin contamination?
Q21	Do you agree that there is sufficient support after
V	initial training on aflatoxin reduction from program
	organizers?
Q22	Do you agree that effective methods of transporting
	harvested maize are crucial in preventing maize
	contamination?
Q23	Do you agree that local markets are becoming more
	aware and responsive to issues related to aflatoxin contamination?
Q24	Do you think increased awareness about aflatoxins
Q2+	will lead to better health and economic outcomes for
	consumers in your community?
Q25	Do you agree that continuous education and training
-	are essential for improving attitudes towards
	aflatoxin contamination?
Q26	Do you agree that participating in community
	workshops on food safety has improved your
	understanding and the entire community's
	understanding of aflatoxins?