The Amazon region is well-known for biodiversity and export nutritious food. The fish trade market, for example, comprizes different countries and consumers with different intention of use. On the other hand, the waste provided by the fish process is discarded or used in other fish products such as the protein concentrate and the fish powder. They are an alternative protein source for the natives of the Amazon region and came from the indian culture and It is regularly consumed as ingredient in the local cuisine or as a protein source itself, and it does not require low temperatures for storage. However, environmental conditions from the Amazon region, such as high Temperature (>30°C) and relative humidity (>80%) associated to the poor safety conditions of the process can favor the contamination, by fungi that can be toxigenic, such as the aflatoxin producers. In order to evaluate the presence of aflatoxin in fish powder samples from the Amazon Region a work was carried out concerning the evaluation of water activity (aw), moisture content (mc) and total aflatoxin by HPLC. 30 (thirty) samples of fish powder from Brazil were collected from public markets at the Amazon region, The samples presented the following results (mean (range)): (a) aw: 0.65 (0.64-0.70); (b) mc: 15.5 (10.0-20.8) %; (c) aflatoxin: 10.5 (1.5-18.0) µg/kg. The presence of aflatoxin in the samples in levels above the limits for other meat products showed the risk associated to the product.