Studies on Aspergillus Section Flavi from Peanut in Iran

M. Houshiyarfard*¹, H. Rouhani[†], M. Falahati-Rastegar¹, E. Mahdikhani Moghaddam¹, S.Malekzadeh

Shafaroudi²

1. Department of Plant protections, Collage of Agriculture, Ferdowsi University, Mashhad, Iran.

2. Department of Agricultural Biotechnology, Collage of Agriculture, Ferdowsi University, Mashhad, Iran.

Abstract

During 2010 and 2011, Aspergillus species from section Flavi were isolated from rhizosphere in main peanut-growing region of Iran, Astaneh-e Ashrafiyeh, Guilan Province (northern Iran). The soil samples were taken from fruiting zone of peanuts in 3 districts and 10 locations, during the pod-filling period. The populations of Aspergillus section Flavi showed significant differences in cfu g⁻¹ among sampling locations. Individual assays averaged from 188 and 139 Aspergillus section Flavi population/g soil in two years, respectively. So that, we were unable to detect A. section Flavi on soil dilution plates at greater dilutions ($<10^{-2}$). The A. parasiticus was the dominant species isolated in fruiting zone of all peanut plants. There were significant differences (p < 0.05) in the ratio of L and S strains of A. flavus and A. parasiticus isolates in locations. In two locations, higher frequencies and prapagule densities of Aspergillus section Flavi in soil were found. Prapagule density levels of Aspergillus section Flavi for two years indicated that continuous planting of peanuts result in no variable Aspergillus species from section Flavi in Astaneh-e Ashrafiyeh.

Key words: Aflatoxin, Aspergillus species, Iran, Peanut.

Introduction

Peanut or groundnut (Arachis hypogaea L.) is a unique among major crop plant that its flower is pollinated aerially, and the seed matures underground. The soil immediately surround the pods. Peanuts with their subterranean growth habit is exposed directly to soil populations of Aspergillus section Flavi (Horn 2005a). Soil is a source of primary inoculum for Aspergillus flavus parasiticus fungi that produces highly carcinogenic Aflatoxins in peanuts (Gilman, 1969; McDonald 1970; Porter et al. 1979; Diener et al. 1987; Payne 1998; Horn et al. 1995, Horn and Dorner 1998; Horn 2003). Aflatoxigenic fungi commonly invade peanut seeds during maturation. Aflatoxins (AFs) are secondary metabolites produced primarily by the fungi Aspergillus parasiticus. These Aspergilli are soil-borne and normally derive most of their nutrition from decaying plant and animal debris. The Aspergillus section Flavi fungi are ubiquitous in soil (Diener et al. 1982). Aspergillus species from section Flavi present in soil included A. flavus morphotypes L and S strains, A. parasiticus, A. caelatus, A. tamarii and A. alliaceus (Horn, 1997; Horn and Greene, 1995; Peterson, 2000). There were several reports from peanut fields that indicated the different soil A. flavus populations (Bell and Crawford 1967; Joffe 1969; McDonald 1969). Infection of peanut seeds predominantly by primary inoculum differs from infection of corn and cotton-seed in which secondary inoculum plays a dominant role (Horn 2003). Sclerotia are important survival structures in the life cycle of Aspergillus species (Hessletine et al.

1970; Saito et al. 1986). The phenotypic variation within *A. flavus* allows the species to be subdivided into groups based on morphology. One such characteristic is sclerotial size, the large strain (L) having sclerotia >400 μ m in diameter and the small strain (S) with sclerotia

<400 µm (Horn 2003). In Iran, many studies have been made on the identification and prevalence of Aspergillus species in soils of maize and pistachio (Moradi et al. 2004; Mirabolfathy et al. 2005, Mohammadi and Banihashemi, 2006, Razzaghi-Abyaneh et al. 2006; Cheraghali et al. 2007; Mohammadi et al. 2009). Determination of the populations of Aspergillus section Flavi in the fruiting zone of peanut is needed to obtain some data about the soil inoculum potential that exist for fungal fruit colonizations. The relative distribution of Aspergillus species section Flavi and the L and S strains in peanut soils have not yet been investigated. The present investigation was conducted to evaluate the soil population of A. section Flavi fungi for the first time in Iran and Aflatoxin production in the fruiting zone of peanut fields, near the mid pod-filling period.

Materials And Methods

Peanut Fields

This study was conducted from 2010 to 2011 to evaluate population of *Aspergillus* section *Flavi* in cultivated peanut soils at the fruit-forming period in Iran. Peanut fields 0.2-0.3 ha apart from 500-1000 m were selected arbitrarily in 3 districts and each 10 different locations in Astaneh-e Ashrafiyeh county, Guilan province, Iran (northern Iran, Fig. 1). The city is situated at latitude and longitude of 37°16' N and 49°56' E with an average altitude of 5m (above the sea level). This city is lies close the caspian sea and located in the alluvial palins of the Guilan province, on the Sefid Rood delta. The climate is temperate mediterranean with average annual rainfall of about 1500 mm and a mean relative humidity of 70%. The properties of these soils are shown in table 1.

Soil Sampling and Enumeration of Aspergillus section Flavi

^{*}Corresponding Author: E-mail: mhoushiarfard@yahoo.com

Soil samples were collected from each of fifty peanut fields in ten locations at the mid period of pod-filling (development of fruits and seeds). In each location, each field soil sample consisted of a composite of 10 subsamples approximately 300-500 g that were randomly taken within fruiting zone with an auger (cylindrical sample) to a depth of 30 to 35 cm, at random from two adjacent rows, and each of five 10-m intervals down the rows. Approximately, the same areas of the fields were sampled during 2010 and 2011. In some cases, whole plant was carefully removed from the soil and excess soil was collected after shaking the roots. Soil subsamples were placed into sterile plastic bags and were transported to the laboratory. For each location, soil subsamples from five fields were pooled, air dried for two days, passed through a 2 mm mesh screen and then stored at 4°C. Soil pH and EC were measured in laboratory. The five random combined subsamples of sieved soil (20 g) were removed and then placed into a sterile 500 ml flasks containing 180 ml 1% pepton-water, soil suspensions agitated for 1 h at 150 rpm on an orbital shaker.

Isolation and Quantitation of Aspergillus section Flavi

Population density of A. section Flavi (populations per g of soil) at each location was determined by dilution plate technique and averaging prapagule counts on plates (Cotty, 1994). The 0.5-ml aliquots of additional dilutions $(0, 10^{-1}, 10^{-2}, 10^{-3}$ in each subsample per plate) were spread onto three 9-cm diam plates of Dichloran-Rose Bengal Chloramphenicol agar (DRBC agar) (Horn and Dorner 1998) and AFPA (Aspergillus flavus/parasiticus agar) supplemented with 50 mg chloramphenicol (Pitt et al. 1983; Horn and Dorner, 1998, Gourama and Bulerman, 1995). Plates were incubated for 3-4 days at 37 °C and for 2-3 days at 30 °C, respectively. Aspergillus section Flavi colonies were visually identified and enumerated. Mean population density was estimated on the basis of the number of colony forming units per gram soil dry weight (cfu/g soil) using the following equation:

cfu/g.soil = (no. of colonies x dilution factor) / volume inoculated

The colonies of *Aspergillus* species (section Flavi) developing on dilution plates from each soil subsample were identified directly according to Raper and Fennel (1965) and Klich and Pitt (1988). Also, colonies were transferred to slant Czapek agar (CZ) medium, incubated for 14 days at 25 C and were purified using single-spore method.

Identification of *Aspergillus* species (section Flavi)

All fungi belonging to *A*. section Flavi genus *Aspergillus* were identified by morphologically, based on various macro and micro morphological characters. The identification of *Aspergillus* species (Section Flavi) has been traditionally based on morphological characterization (Table 2) (Klich 2002; Samson et al. 2004; Kurztman et al. 1987). Before identification,

discrete colonies were grown on MEA (Powdered Malt Extract 20 g, peptone 1g, Glucose 20g, Agar 20 g, DW 1L). In the darkness for 7 days at 25 °C. From this culture, a loop full of spores was suspended in 500 µL of 0.2% agar with 0.05% Tween 80, and this suspension was used for three-point inoculations on 9 cm petri dishes containing approximately 20 ml of Czapeck yeast extract agar (CYA, Pitt, 1973, Kich and Pitt, 1988) per plate (CYA: Sucrose 30 g/l, Powder yeast extract 5 g/l, K₂HPO₄ 1 g/l, NaNO₃ 2 g/l, KCl 0.5 g/l, MgSO₄.7H₂O 0.5 g/l, FeSO₄.7H₂O 0.01 g/l, ZnSO₄.7H₂O 0.01 g/l, CuSO₄.5H₂O 0.005 g/l, Agar 20 g/l) and Czapek-Dox agar (CZ: Czapek Concentrate 10ml, K2HPO4 1g, Sucrose 30g, Agar 17.5g, DW 1L) at 42 °C. CYA cultures were incubated in the dark at 25 °C (CYA25) for 7 days. Several 3-mm plugs of sporulating culture were transferred to vials containing 5 ml of sterile distilled H₂O. These conidial suspensions were stored for further study at 8°C.

Sclerotia Production from Soil Isolates

Plates 6 cm in diameter (three replicate per isolate) containing Czapek-Dox agar (NaNO₃ 3%) were inoculated with mycelia and incubated at 30 °C in darkness for three weeks. Sclerotia were obtained according to Novas and Cabral (2002) by scraping the surface of the plate (three replicate plates per isolate) over a N° 2 What man filter paper during irrigation with water containing Tween 20 (100 µl/l), followed by rinsing with running tap water. Sclerotia were further cleaned in a beaker with repeated rinses and decanting, and later were air-dried. S- (<400 µm) and L- (>400 um) Sclerotia diameters and the number of sclerotia produced per square centimetre was determined by measuring the diameter of the sclerotia using a reticle in a 400× Microscope for each isolate (Cotty 1989; Chang et al. 2001).

Detection of Aflatoxigenic Fungi and Aflatoxin B₁ Microbiological Method

All isolates of Aspergillus identified as belonging to section Flavi were cultured on Aspergillus flavus/parasiticus Agar (AFPA; Sigma) for 3 to 5 days at 25 °C, in the dark, to confirm identification at the section level by colony reverse colour. In order to determine relative frequency of aflatoxin producing and non-producing strains of Aspergillus flavus/parasiticus isolates, the Yeast extract sucrose agar (YES) supplemented with 0.3% methyl- β -cyclodextrin and 0.6% sodium desoxycholate (Sigma, St. Louis, MO, USA) were used. (Fente et al. 2001; Ordaz et al. 2003; Rojas et al. 2004). The cultures were incubated for 5 days in dark at 28°C .The reverse side of cultures were periodically examined under longwave UV (365nm) for blue fluorescence. Isolates were scored as positive or negative by presence/absence of fluorescence ring in the agar surrounding the colonies.

TLC Method

Production of Aflatoxin B1 from each isolate was verified by thin-layer chromatography using the agar plug and chloroform method with some modifications (Filtenborg et al. 1983; Lamanaka et al. 2007). Fungal mycilium was extracted with chloroform in stomacher for 3 min, filtered and concentrated at 60° C to near dryness and dried using vacuum evaporator (Heidolph WB 2000). The 20 µl of chloroform extracts (samples) and 20 µl of B1 aflatoxin (reference standard solution) in methanol (Sigma-Aldrich, Germany) were spotted on imaginary line 1cm from the bottom edge of TLC chromatoplates (silica gel 60, 20×20 cm, 250 mm, E. Merck, Germany) by development with ethyl ether/methanol/water (96:3:1) and run at room temperature. Aflatoxin spots were visualized under UV light at 365 nm.

Statistical Method

All statistical analyses of data were performed using MSTAT-C software with Duncan's Multiple Range Test for a randomized complete block design with five reolications. A P-value less than 0.05 (95 percent accuracy) was considered significant. Data from counts of colony-forming units (cfu) and percent frequencies of *Aspergillus* spp. were transformed as $\log_{10} (x + 1)$ and arcsine square root (%) to obtain homogeneity of variance, respectively.

Results

Aspergillus (section Flavi) Populations

Aspergillus section Flavi was detected in soil from each of the 10 sampling locations. There are no significant differences in the A. section Flavi populations between two sampling years (Table 3). Significant differences among locations were seen in the quantity of propagules (CFU) per gram of soil (Tables 3). Mean CFU and incidence of A. flavus/parasiticus L-strain isolates differed significantly among locations (Tables 3 and 4). The A. parasiticus/flavus were present in soil in nearly 2:1 proportions during the mid periode of the growing season in fields sampled from different locations (Table 4). So that, among a total of 298 Aspergillus colonies obtained from 50 peanut fields, 182 showed yelloworange reverse coloration on AFPA of which A. parasiticus was predominant (54% of section Flavi), followed by A. flavus (30%) and A.nomius (10%) (Table 2). In this study, six percent of the isolates were belong to A. terreus, A. niger, and A. fumigatus and A. tamarii species, other most prevalent aspergilli in soil from the three fields. The mean populations of Aspergillus species (section Flavi) were generally low. Mean analysis of CFU revealed significant differences between locations (Table 4). The mean populations of Aspergillus species section Flavi were mostly averaged from 188 to 139 cfu/g soil in 2010 and 2011, respectively. So that, we were unable to detect Aspergillus populations on soil dilution plates at greater dilutions ($<10^{-2}$).

Soil populations of the *Aspergillus* species (section Flavi) shown in Table 4 were generally higher in the heavy soils than in the sandy soils (Tables 1 and 4). Otherwise, populations of these *Aspergillus* species often varied considerably between locations with various soil types.

The lowest population of Aspergillus species (section Flavi) occurred in Keshel-e Azad Mahalleh and Estakhr-e Bijar locations with a mean less than 105 cfu/g soil (Table 4). Griffin and Carren (1974) found that A. flavus population in Virginia peanut field soils was around 0.5-57.3 propagules/g soil. Bell and Crawford (1967) reported significantly greater amount of propagules in naturally infested soils in Georgia $(1.5 \times 10^4 \text{ propagules/g soil})$. Soil population levels of Aspergillus (section Flavi) from locations remained fairly constant over two years. The distribution of sclerotial types and no aflatoxin production potential of isolates differed according to the sampling locations (Tables 3 and 4). The A. flavus/parasiticus (Flavi section) fungi were two species with the highest frequency in ten sampling locations. This showed variation in the population in various locations and soil types (Tables 1 and 4).

Aspergillus section Flavi isolates, predominately A. parasiticus/flavus L strain isolates from different sampling locations differed significantly in production sclerotia. For all soils, two types of A. flavus/parasiticus fangal colonies developed on CZ plates. Some produced larg (>400 μ m) and small (<400 μ m) sclerotia, but the others produced none. Sclerotia are germinated to produce additional hyphae or conidia (asexual spores) which can be dispersed more in soil. A total of 153 A. parasiticus/flavus colonies transfered from AFPA to CZ containing NaNO3 3%. About 78.6% of the A. parasiticus and 64% of the A. flavus isolates produced varying sizes and numbers of sclerotia (Table 4). Of the A. flavus/parasiticus, 80% and 76.6 % were L strain isolates, respectively. Although A. parasiticus/flavus fungi were detected in all 10 locations, S strain isolates were found in only 3 locations(data not shown). An important aspect of the presence of A. parasiticus/flavus fungi in the field soil is the potential of fungus for producing carcinogenic aflatoxins. About 94 (96%) of A. parasiticus and 51(92%) A. flavus isolates recovered from peanut soils produced aflatoxin. Of 104 L strain isolates tested, $4\hat{6}$ were positive for aflatoxin B_1 production (data not shown).



Fig 1. Map of Guilan province (northern Iran) and Astaneh-e Ashrafiyeh (A) with locations where soil samples were collected

Table 1. Mean properties of peanut field soils in 3 districts and 10 locations in Astane
-e Ashrafiyeh, Guilan province, Iran

Districts	Location PH		EC (ds/m)		Texture
Kiashahr	Sahid Rejaii	7.97	0.345		Silt-loam Sandy- loam
	Dehsar	7.08	0.2	226	Silt loam
	Salestan	7.585	0.226		Loam Loam-sand Sandy- loam
Kisoom-e Chahardeh	Kisoom-e Joikol		7.785	0.217	Silt-loam Loam Sandy- loam
	Amshal		7.815	0.334	Silt-loam Clay loam
	Tazeh-Abad-e Khosl	hkarvandan	8.35	0.381	Silt-loam Sandy-loam Loam
Central	Parkaposht-e Yav	varzadeh	7.905	0.259	Silt-loam Loam
	Keshel-e Azad M	lahalleh	7.795	0.236	Sandy- lom Loamy-sand
	Estakhr-e Bi	7.84	0.224	Silt-loam Sandy-loam	
	Koorka		7.725	0.341	Silt-loam loam

Table 2. Characterization of Aspergillus Section Flavi isolates

Species	Sclerotia on CZ30	Seriation on	Conidia on	Reverse on	Diameter on	Colony colour on	Fluorescence on
~P*****		CYA25	CYA25	AFPA	CZ42	CYA25	YES
A. flavus	> 400 and <400	n.d./b/u	smooth	orange	1.4-2.9	yellow-green	+/-
A. parasiticus	> 400 and <400	n.d./u or u/b	n.d/Rough	orange	0.5-3.1	dark-green	+/-
A. nomius	+	n.d	Rough	cream		dark-green	+
A. tamarii	+	b/n.d.	Thick/Rough	brown		brown	

Table 3. Combined analysis of variance for CFU per g of soil, percent toxigenic *Aspergillus* spp., and L strain isolates of *A. parasiticus/flavus* (2010-2011)

	-			MS		
S.O.V	df	CFU/g soil	%Toxigenic A.parasiticus	%Toxigenic A. flavus	% L-strain of <i>A. parasiticus</i>	% L-strain of A. flavus
Year	1	69.408ns	51.234ns	73.028 ns	95.307ns	81.655ns
Replication×Year	8	26.156	17.926	18.230	31.984	20.605
Location	9	25.375*	16.33ns	16.26ns	28.423**	19.36**
Location×Year	9	4.352*	2.374ns	3.482ns	6.282*	4.603*
Error	72	460.579	320.991	331.14	55.24	41.151
C.V		23.6	21.7	19.4	20.6	17.2

Ns, * and **: Non significant, significant at 5% and 1% probability levels, respectively

Table 4. Mean comparison of CFU for *Aspergillus* section Flavi, percent toxigenic *Aspergillus* spp., and L strain isolates of *A. parasiticus* and *A. flavus* in the fruiting zone for 50 peanut fields in 10 locations in Astaneh-e Ashrafiyyeh (Guilan, Iran) in combined analysis (2010-2011)

Location	CFU per g of soil	%Toxigenic A.parasiticus	%Toxigenic A. flavus	% L-strain of A. parasiticus	% L-strain of <i>A. flavus</i>
Amshal	2.73 a	12.3 a	14.5 a	23.4 a	17.2 a
Dehsar	2.48 abc	10.6 a	12.6 a	7.9 bc	8.5 bc
Estakhr-e Bijar	1.98 bcd	9.9 a	9.0 a	4.0 c	5.7 bc
Keshel-e Azad Mahalleh	1.69 d	9.1 a	5.3 a	3.7 c	2.8 c
Parkaposht-e Yavarzadeh	2.22 abcd	10.7 a	9.1 a	6.5 bc	8.7 bc
Kisoom-e Joikol	2.00 bcd	9.2 a	9.1 a	2.6 c	8.4 bc
Salestan	2.12 bcd	8.2 a	3.5 a	3.8 c	2.9 c
Koorka	2.10 bcd	10.6 a	12.7 a	16.8 a	11.4 ab
Sahid Rejaii	2.52 ab	8.2 a	9.0 a	5.3 bc	8.6 bc
Tazeh-Abad-e Khoshkarvandan	2.17 abcd	9.2 a	7.2 a	2.6 c	5.8 bc

^a Log10(CFU) used in analysis, untransformed data presented. ^b Based on analyses of samples from fruiting zone for five fields in each location. Means within a column followed by a different letter are significantly different ($\alpha = 0.05$).

Discussion

It would seem that in the small geographic area studied, different A. section Flavi populations are isolated from particular soil. Densities of section Flavi fungi in soil vary lowly among fields and may not influence the severity of peanut infection. Although Astaneh-e Ashrafiyyeh was cultivated in peanut for several long years (continous crop system), the mean section Flavi populations are low. Also, because of no crop sequence find in the studied peanut fields, there is no influence of crop sequence on Aspergillus species (section Flavi) populations. The results of this study indicated that these Aspergillus populations in the fruit and seed development stage were low. We had a little increase or decrease in Aspergillus species (section Flavi) populations during two years (data not shown). Peanut fields were not drought stressed during two years in the growth stages. Data from this study suggest that with adequate rainfall during the generative growth, soil populations of Aspergillus species (section Flavi) remain nearly constant in cultivated fields of Guilan province (Astaneh-e Ashrafiyeh). It is not known how these population levels are maintained in soil, nor is it understood whether these fungi reside mostly as conidia or hyphae.

In addition, possibly, low soil temperature in Guilan peanut growing area, northern-most province in the Iran, may be responsible for the low section Flavi populations. S strain isolates were least abundant in a limited area of Guilan province and suggested that a few population was related to soil environmental factors. In a study in which soil was inoculated with conidia from a color mutant of *A. parasiticus*, soil populations decreased little during a 10-month period (Horn et al. 1994). A certain proportion of conidia in soil may be quiescent. Griffin (1969) demonstrated that under laboratory conditions soil fungistasis prevents *A. flavus* conidia from germinating. The slow loss of conidium viability in soil (Wicklow et al. 1993) may be offset by colonization of crop debris (Angle et al. 1982; Griffin

and Garren 1976). It is not clear why A. section Flavi populations are generally low. It may be Aspergillus species from section Flavi stimulated less than other microbial groups (fungi and bacteria) in the zone around developing pods. Otherwise fungi and bacteria are favored over section Flavi in rhizosphere. Although sclerotia A. flavus/parasiticus are an important source of primary inoculums, but the survival of Aspergillus spp. particularly aflatoxigenic species in Guilan soils still is not well understood. The majority of Aflatoxinproducing isolates in our study except some isolates produced L-type sclerotia. This is very promising because in accordance to data from Cotty and Cardwell (1999) the L-type isolates usually produce less aflatoxins compared to S-type isolates. There was a nonrandom relationship between the sclerotial type and the production of aflatoxin; strains that did not produce sclerotia were significantly less likely to be toxigenic than strains that produced large sclerotia.

Because A. flavus/parasiticus populations commonly reach the soil surface through spillage at harvest,

References

- Abbas HK, Weaver MA, Zablotowicz RM, Horn BW, Shier WT (2005) Relationships between aflatoxin production and sclerotia formation among isolates of Aspergillus section Flavi from the Mississippi Delta. Eur. J. Plant Pathol 112: 283–287
- Angle JS, Dunn KA., Wagner GH (1982) Effect of cultural practices on the soil population of Aspergillus flavus and Aspergillus parasiticus. Soil Sci. Soc. Am. J 46: 301–304.
- Bell DK ,Crawford JL (1967) A botran-amended medium for isolating A. flavus from peanuts and soil. Phytopathol 57: 939-941.
- Blankenship PD, Cole RJ, Sanders TH, Hill RA (1984) Effect of geocarposphere temperature on pre-harvest colonization of drought-stressed peanuts by Aspergillus flavus and subsequent aflatoxin contamination. Mycopathol 85: 69– 74.
- Chang PK, Bennett JW, Cotty PJ (2001) Association of aflatoxin biosynthesis and sclerotial development in Aspergillus parasiticus. Mycopathol 153: 41–48.
- Cheraghali AM, Yazdanpanah H , Doraki N (2007) Incidence of aflatoxins in Iran pistachio nuts. Food Chem. To xi 45: 812-816.
- Christensen CM, Miller BS, Johnston JA (1992) Moisture its measurement. In: Sauer, DB (Ed), Storage of Cereal Grains and Their Products. American Association of Cereal Chemist, Minnesota. pp. 39-54.
- Corl EA ,Truelove, B (1986) The Rhizosphere. Springer-Verlag . Berlin. 288p.
- Cotty PJ (1989) Virulence and cultural characteristics of two Aspergillus flavus strains pathogenic on cotton. Phytopathol 79: 808–814.

sclerotia may represent an important source of these fungal inoculum in field soils where peanut is grown. As we know, seeds from pods may be invaded by aflatoxigenic fungi when plants are drought stressed (Sanders et al. 1981), but data from this study suggest that with adequate rainfall during the growing season soil population levels of Aspergillus species from section Flavi from 10 districs remained nearly costant over the sampling period in cultivated fields of Astanehe Ashrafiyeh. Peanut seeds vary considerably in water activity (Aw) and exposure to soil temperatures. Water activities of individual seeds range from 0.75 to 1.00 (Dorner et al. 1989), and soil temperatures in the pod zone range from 20 °C in warm temperate regions to 38 °C in semi-arid tropical areas (Craufurd et al. 2003, Hill et al.1983). Peanuts are invaded by aflatoxigenic fungi primarily under conditions of late-season drought and elevated soil temperatures (Blankenship et al. 1984, Hill et al, 1983; Sanders et al. 1981; Sanders et al, 1985b).

- Craufurd PQ, Prasad PVV, Kakani VG, Wheeler TR Nigam SN (2003) Heat tolerance in groundnut. Field Crops Res 80: 63–77.
- Diener UL, Pettit RE and Cole RJ (1982) Aflatoxins and other mycotoxins in peanuts. In: Peanut science and Technology. Eds. HE Pattee and CT Young. Pp 571-623. Am Peanut Res. Educ. Soc., Inc. Youakom, TX.
- Diener UL, Cole RJ, Sanders TH, Payne GA, Lee LS, Klich MA (1987) Epidemiology of aflatoxin formation by Aspergillus flavus. Ann. Rev. Phytopathol 25: 249-270.
- Dorner JW, Cole RJ, Sanders TH, Blankenship PD, (1989) Interrelationship of kernel water activity, soil temperature, maturity, and phytoalexin production in preharvest aflatoxin contamination of drought-stressed peanuts. Mycopathol 105: 117–128.
- Fente CA, Ordaz JJ, Vazquez BI, Franco CM, Cepeda A (2001) New additive for culture media for rapid identifi cation of afl atoxin-producing Aspergillus strains. Appl. Environ. Microbiol 67: 4858–4862.
- Filtenborg O, Frisvad JC, Svendsen JA (1983) Simple screening Method for molds producing intracellular mycotoxins in pure cultures. Appl. Environ. Microbial 45: 581-85.
- Gilman GA (1969) An examination of fungi associated with groundnut pods. Trop. Sci 11: 38-48.
- Griffin GJ (1969) Fusarium oxysporum and Aspergillus flavus spore germination in the rhizosphere of peanut. Phytopathol 59: 1214–1218.
- Griffin GJ, Garren KH (1976) Colonization of rye green manure and peanut fruit debris by Aspergillus

flavus and Aspergillus niger group in field soils. Appl. Environ. Microbiol 32: 28–32.

- Griffin GJ ,Garren KH (1974) Population levels of Aspergillus flavus and the A. niger group in Virginia peanut field soils. Phytopathol 64: 322-325.
- Hesseltine CW, Shotwell OT, Smith M,Ellis II, Vandegraft F, Shannon G (1970) Production of various aflatoxins by strains of the Aspergillus flavus series. Proceedings of the First US–Japan Conference on Toxic Microorganisms and the US Department of the Interior, Washington, DC, USA
- Hill RA, Blankenship PD, Cole RJ, Sanders TH (1983) Effects of soil moisture and temperature on preharvest invasion of peanuts by the Aspergillus flavus group and subsequent aflatoxin development. Appl. Environ. Microbiol 45: 628–633.
- Horn BW, Dorner JW, Greene RL, Blankenship PD, Cole RJ (1994) Effect of Aspergillus parasiticus soil inoculum on invasion of peanut seeds. Mycopathol 125: 179–191.
- Horn BW (2005) a Ecology and population biology of aflatoxigenic fungi in soil. In: Aflatoxin and Food safety. Edited by Abbas H K CRC Press, Boca Raton, Fla. Pp 95-116.
- Horn B.W (2003) Ecology and population biology of aflatoxigenic fungi in soil. J Toxicol. Toxins Rev 22: 355–383.
- Horn BW, Greene RL, Sobolev VS, Dorner JW, Powell JH, Layton RC (1996) Association of morphology and mycotoxin production with vegetative compatibility groups in A. flavus, A. parasiticus, and A. tamarii. Mycologia 88: 574–587.
- Horn BW, Dorner JW (1998) Soil populations of Aspergillus species from section Flavi along a transect through peanut-growing regions of the United States. Mycologia 90: 767–776
- Joffe AZ (1969) The mycoflora of ground nut rhizosphere soil and geocarposphere on light, medium and heavy soils and it relations to A. flavus. Mycopathol. Mycol. Appl 37: 150-160.
- Klich MA, Pitt JI (1988)a A laboratory guide to common Aspergillus species and their teleomorphs. Commonwealth Scientific and Industrial Research Organization, North Ryde, Australia.
- Klich MA, Pitt JI (1988)b Differentiation of Aspergillus flavus from A. parasiticus and other closely related species. Trans. Br. Mycol. Soc 91: 99– 108.
- Klich MA (2002) Identification of Common Aspergillus Species. CBS, Utrecht, Netherlands.
- Kurtzman CP, Horn BW, Hesseltine CW (1987) Aspergillus nomius, a new aflatoxin producing species related to Aspergillus flavus and

Aspergillus tamarii. Antonie van Leeuwenhoek 53: 147–158.

- Lamanaka BT, Menezes HC, Vicente E, Leitd RSF, Taniwaki MH (2007) Aflatoxigenic fungi and aflatoxins occurrence in sultanas and dried figs commercialized in Brazil. Food Control 18: 454-57.
- McDonald D (1969) The influence of the developing groundnut fruit on soil mycoflora. Trans. Br. Mycol. Soc 53: 393-406.
- McDonal D (1970) Fungal infection of groundnut fruit before harvest. Trans. Br. Mycol. Soc 54: 453-460.
- Mirabolfathy M, Moradi Ghahdarijani M, Waliyar F (2005) Variability in aflatoxicogenic potential and sclerotial production of Aspergillus flavus in pistachio of Iran. IV Int. Symp. Pistachio and Almond- ISHS. Tehran, Iran. p. 188-189.
- Mohammadi AH, Banihashemi Z (2006) Isolation and identification of Aspergillus species from soil in Fars Province. Proceeding of 17th Iran. Plant Protec. Cong. Tehran, Iran. p. 452.
- Mohammadi AH, Banihashemi Z, Haghdel M (2009) Identification and prevalence of Aspergillus species in soils of Fars and Kerman provinces of Iran and evaluation of their aflatoxin production. Rostaniha 10: 8-30.
- Moradi M, Ershad D, Mirabolfathy M, Panahi B (2004) The role of plant debris, soil and manure on population density of Aspergillus flavus and Aspegillus niger groups in pistachio orchards of Kerman Province (in Persian). Iran. J. Plant Pathol 40: 221-234.
- Novas MV, Cabral D (2002) Association of mycotoxin and sclerotia production with compatibility groups in Aspergillus flavus from peanut in Argentina. Plant Dis 86: 215–219.
- Ordaz JJ, Fente CA, Vazquez BI, Franco CM (2003) Development of a method for direct visual determination of aflatoxin production by colonies of the Aspergillus flavus group. Int. J. Food Microbiol 83: 219–225.
- Payne GA (1998) Process of contamination by Aflatoxin-producing fungi and their impact on crops. In mycotixins in agriculture and food safety. Edited by KK. Sinha and D Bhatnagar. Marcel Dekker, New York. pp 279-306.
- Pitt JI, Hocking AD, Glenn DR (1983) An improved medium for detection of Aspergillus flavus and A. parasiticus. J. Appl. Bacteriol 54: 109–114.
- Porter DM, Wright FS, Steele JL (1972) Relationship of microscopic shell damage to colonization of peanut by Aspergillus flavus. Oleagineux 41: 23-27.
- Raper KB, Fennell DI (1965) The genus Aspergillus. Baltimore: Williams & Wilkins Company. pp 686.
- Razzaghi-Abyaneh, M,Shams-Ghahfarokhi M, Allameh A, Kazeroon-Shiri M, Ranjbar-Bahadori S,

Mirzahoseini H, Rezaee MB (2006) A survey on distribution of Aspergillus section Flavi in corn field soils in Iran: population patterns based on aflatoxins, cyclopiazonic acid and sclerotia production. Mycopathologia 161: 183 -192.

- Rojas TR, Sampayo CAF, Vazquez BI, Franco CM, Cepeda DI (2004) Study of interferences by several metabolites from Aspergillus spp. in the detection of aflatoxigenic strains in media added with cyclodextrin. Food Control 16: 445–450.
- Saito M, Tsuruta O, Sinacha P, Kawasugi S, Manabe M, Buangsumon D (1986) Distribution and aflatoxin productivity of the atypical strains of Aspergillus flavus isolated from soils in Thailand. Proceedings of the Japanese Association of Mycotoxicology 24: 41–46.
- Samson RA, Varga J, Witiak SM, Geiser DM (2007) The species concept in Aspergillus:

recommendations of an international panel. Stud. Mycol 59: 71-74.

- Sanders TH, Hill RA, Cole RJ, Blankenship PD (1981) Effect of drought on occurrence of Aspergillus flavus in maturing peanuts. J. Amer. Oil Chem. Soc 58: 966–970.
- Sanders TH, Blankenship PD, Cole RJ, Hill RA (1985) a Temperature relationships of peanut leaf canopy, stem, and fruit in soil of varying temperature and moisture. Peanut Sci 12: 86– 89.
- Sanders TH, Cole RJ, Blankenship PD, Hill RA (1985)b Relation of environmental stress duration to Aspergillus flavus invasion and aflatoxin production in preharvest peanuts. Peanut Sci 12: 90–93.
- Wicklow DT, Wilson DM, Nelsen TC (1993) Survival of Aspergillus flavus sclerotia and conidia buried in soil in Illinois or Georgia. Phytopathol 83: 1141–1147.