

Journal of Chemical Health Risks

Journal of Chemical Health Risks

www.jchr.org

ORIGINAL ARTICLE

Occurrence of T-2 Toxin and Aflatoxin B1 in Cereals and Cereal Based Products: A Short Review

Reza Kazemi Darsanaki*1, Saeid Rahbar Takrami2

(Received: 10 February 2017 Accepted: 21 July 2017)

KEYWORDS

Aflatoxin B1; T-2 toxin; Cereals; Mycotoxins ABSTRACT: Mycotoxins as secondary metabolites produced by fungi are capable of causing disease and death in humans and animals. T-2 toxin is a member of trichothecene mycotoxin. *Fusarium sporotrichioides*, is the important T-2 toxin production .AFB1 is the strong potent natural carcinogen known, and is usually the major aflatoxin produced by *Aspergillus* species fungi. In this paper, we reviewed recent studies in different scientific databases including Science Direct, PubMed, Springer, Magiran and Google Scholar for T-2 toxin and Aflatoxin B1 contamination in cereals and cereal based products. According to the result of the study, Aflatoxin B1 and T-2 toxin have been found in cereals and cereal-based products in Iran and worldwide and ELISA and HPLC techniques in determining the range of toxins are mostly used.

INTRODUCTION

The worldwide contamination of human food and animal feed with mycotoxins is an important problem [1]. Mycotoxins are produced by Aspergillus, Fusarium, and Penicillium genera that grow on cereals such as wheat, corn, barley, sorghum, peanuts, legumes and oilseeds [2]. Fungal contamination of food usually occurs randomly, but it could occur purposefully as an act of biological warfare. The potent acute toxicity and chemical stability of aflatoxin B1 (AFB1), and T-2 toxin make them apt to be weaponized for bioterrorism [3]. Cereals and cereal-based products represent one of the most important

dietary items in Iran and the world. Cereals are very susceptible to fungal attacks on the farm and during storage [4].

T-2 toxin is a member of the fungal metabolites known as trichothecene mycotoxin. The major feature of T-2 toxin is that it inhibits protein synthesis. This toxin affects the actively dividing cells. It can decrease immunoglobolines, antibody levels and other humoral factors. *F. sporotrichioides*, is the main source of T-2 toxin production. Humid and warm weather conditions favor plant infection with *Fusarium* spp., [5].

¹Young Researchers and Elites Club, Lahijan Branch, Islamic Azad University, Lahijan, Iran

² Young Researchers and Elites Club, Rasht Branch, Islamic Azad University, Rasht, Iran

^{*}Corresponding author: darsanaki@hotmail.com (R. Kazemi Darsanaki).

Aflatoxins are a group of highly toxic secondary metabolites produced mainly by Aspergillus species. AFB1 is a toxic metabolite produced by A. flavus, A. parasiticus and A. nomius [6]. AFB1 are classified as group 1 carcinogens by the International Agency for Research on Cancer (IARC) and is a potent mutagen, carcinogen and teratogen [7]. Aflatoxins act, after bioactivation in the liver by binding of biological molecules and blockage of RNA polymerase, ribosomal translocase and formation of DNA adduct. AFB1epoxide can bind covalently to different proteins, which may affect functions and structural enzymatic protein [8]. In this paper, we reviewed recent studies on T-2 toxin and aflatoxin B1 contamination in cereals and cereal based products.

MATERIALS AND METHODS

We reviewed recent studies in different scientific databases including Science Direct, PubMed, Springer, Magiran and Google Scholar. Databases were searched to study the occurrence of T-2 Toxin and aflatoxin B1 in cereals and cereal based products in Iran and worldwide.

RESULT

The presence of mycotoxins in foods is a serious problem in worldwide. It is necessary to detect mycotoxins in in cereals and cereal based products, before they enter human and animal bodies. Aflatoxin B1 and T-2 toxin have been found in cereals and cereal-based products in Iran and worldwide [6, 7, 9-12].

Occurrence of T-2 toxin in Cereals and Cereal Based Products

their chemical Based on characteristics. trichothecenes are classified into A, B, C, and D groups. T-2 toxin, a member of the A-group trichothecenes, is the most poisonous trichothecene [9]. The structure of T-2 toxin is shown in Figure 1. Physico-chemical properties of T-2 toxin are shown in Table 1. T-2 toxin tends to be found in cereal products such as wheat, oats, barley and maize rather than other products [10, 11]. In Iran, the T-2 toxin limit in animal feed is 25µg/kg, but for human is usually lower than in animal food [12]. Many surveys have been carried out worldwide on the incidence of the T-2 toxin in cereals (Table 2). The surveys since 1982 to 2016 shown that T-2 toxin in cereals and cereal based products are mostly seen and ELISA is the most practicable technique used.

Figure 1. Chemical structures of T-2 toxin.

 Table 1. Physico-chemical properties of T-2 toxin

Property	Information T-2 Toxin/ Mycotoxin T 2/ Fusariotoxin T 2				
Name					
IUPAC name	$(2\alpha, 3\alpha, 4\beta, 8\alpha)4, 15\text{-bis}(acetyloxy)3hydroxy12, 13epoxytrichothec-9-en-8-yl 3}methylbutanoate}$				
Molecular formula	$C_{24}H_{34}O_{9}$				
Molar mass	466.53 g/mol				
Boiling Point	544.9°C				
Melting Point	151-152°C				
Flash Point	177°C				
Soluble in	Acetone, Acetonitrile, Chloroform, Diethyl ether, Ethyl acetate, Methanol, Ethanol and dichloromethane and very slightly soluble in water				

Table 2. Occurrence of T-2 toxin in cereals and cereal based products

Year	Region	Technique	Sample	Positive (%)	Range or Mean (µg/kg)	Reference
1982	United States	GC	33 Wheat	ND	ND	[13]
1989	New Zealand	GC	20 Maize	55	Below 1000	[14]
1995	Bulgaria	EIA	140 Wheat	0.7	55	[15]
1996	Iran	LC	35 Wheat	ND	ND	[16]
			102 Barley	17	155	
1996-1998	Norway	GC-MS	169 Wheat	14	53	[17]
			178 Oat	57	104	
1007	D	ETA	25 Wheat	24	26	[26]
1997	Romania	EIA	30 Maize	3.3	63	[36]
1998	Germany	GC-MS	237 Cereal-based foods	4.22	14.33	[35]
1998/1999	Campinas	GC	90 Popcorn	ND	ND	[18]
1999	Germany	HPLC	60 Wheat flour	2	4	[19]
2002	Poland	HPLC	99 Oat grain	15	60000	[20]
2003-2007	Lithuanian	ELISA	371 Grain Product	82.47	24	[37]
			23 Rice			
2006	Iran	ELISA	16 Barley	100	17.9	[12]
			7 Wheat			
2006-2007	Turkey	ELISA	180 Feed samples	47.2	8.87	[34]
			60 Rice-Iran	100	11.1	
2007	Iran	ELISA	125 Rice-Thai	100	12.6	[21]
			15 Rice- Pakistan	100	14.5	
2007	Spain	HPLC	25 Corn-based foods	4	Range 41.3 – 47.6	[22]
2009	Spain	GC/MS	75 Bread	Bread 2.66	Bread ND-67.9	[24]

Table 2. Contined

			75 Pasta		Pasta	
				Pasta 9.33	ND-259.6	
2009	Korea	HPLC	214 (45 Brown rice, 30 Barley, 33 Mixed grains, 23 Corn, 49 Wheat and 34 Wheat flour)	5.1	Range 11.5-41.5	[24]
2009	Romania	ELISA	22 Cereals and Cereal based food	100	6.44	[32]
2010	Croatia	ELISA	46 Maize	24.4	4509	[33]
2011	Italy	ELISA	29 Maize 12 Barley 9 Oats 7 Rice bran	Maize 13.8 Rice bran 42.8	Range Maize 12-102 Rice bran 70-80.5	[25]
2011-2012	Sweden	LC-MS/MS	27 Oats	59	Range 1-674	
			41 Barley	22	1-171	[31]
			29 Wheat	7	1-12	
			11 Mixed grain	0	ND	
2011-2014	Italy	ELISA	691 Barley	31.5	Range 26-724	[65]
2012	Serbia	ELISA	50 Maize	52	Range 25.3-185.2	[26]
2013	Iran	ELISA	90 Poultry and cattle feedstuff	15	1.51	[27]
2013	Brazil	HPLC	23 Wheat	ND	ND	[28]
2013	Nigeria	ELISA	104 Maize	36	Range 7.5 - 29	[29]
2014	Serbia	ELISA	41 Poultry feed	75.61	Range 25.07 - 426.08	[30]
2016	Brazil	LC MS/MS	14 Dry pet food	ND	ND	[69]
2016	Hungary	ELISA	45 Swine feedstuff	100	40	[70]
2016	Hungary	ELISA	116 Cereal samples (maize, wheat, barley and oat)	27.5	61.75	[71]

Occurrence of Aflatoxin B1 in Cereals and Cereal Based Products

Most pronounced aflatoxin contamination is in maize, peanuts and grains [38]. Physico-chemical properties of are shown in Table 3. The structure of AFB1 is shown in Figure 2. Conforming to the Food and Agriculture Organization (FAO), the

worldwide maximum tolerated levels of AFB1 was reported to be in the range of 1–20 μ g/kg in food, and 5–50 μ g/kg in dietary cattle feed in 2003 [39]. European maximum limit for AFB1 in baby foods and processed cereal-based foods for infants

and children is only 0.10 μ g/kg [40]. In Iran, the permissible limit of AFB1 for wheat, rice and peanut is 5 μ g/kg [41]. Many researchers from various countries have carried out studies about the incidence of AFB1 in cereals and cereal based

products (Table 4). The surveys since 1996 to 2016 shown that aflatoxin B1 in cereals and cereal-based products are mostly seen and HPLC is the most practicable technique used.

Figure 2. Structure of AFB1

Table 3. Physico-chemical properties of AFB1

Property	Information				
Name	Aflatoxin B1				
IUPAC name	$(6aR,9aS)-2,3,6a,9a-Tetrahydro-4-methoxy-1H,11H-cyclopenta \cite{Colored} furo \cite{Colored} 3',2':4,5] furo \cite{Colored} furo \cite{Colored} 1,11-dione$				
Molecular formula	$C_{17}H_{12}O_6$				
Molar Weight	312.28 g/mol				
Boiling Point	528.15°C				
Melting Point	268°C				
Flash Point	2°C				
Soluble in	Organic solvents such as DMSO , Dimethyl formamide (DMF), Ethanol				

Table 4. Occurrence of AFB1 in cereals and cereal based products

Year	Region	Technique	Sample	Positive (%)	Range or Mean (µg/kg)	Reference
1996	Egypt	LC	17 Nuts and seeds	82	24	[42]
	26,77		28 Cereal grains	21	36	
			30 Barley	0	-	
			22 P. J. 6. J.		Range	
1000 1000		ET ICA	32 Barley foods	12	19-35	1201
1998-1999	Korea	ELISA	18 Corn	0	-	[38]
					Range	
			47 Corn foods	8	14-25	
1998-1999			4 Barley foods		Range	
				100	8-11	
	Korea	HPLC				
				100	Range	
					8-10	
2001	Colombia	LC	248 Different grains	8.9	12.6	[43]
			349 Breakfast and infant		Range	[40]
2002-2005	Canada	HPLC	cereal	50	0.002-1.00	

Table 4. Contined

2003					Range			
	Indonesia	HPLC	105 Foodstuffs	27.62	4-357	[44]		
			18 Rice	50	4.17			
			18 Bread	0	-	_		
2005	Iran	HPLC	18 Peanut	77.8	1.97	[41]		
			18 Puffed snack	66.6	0.11	-		
			18 Wheat flour	0	-	_		
2006	Vietnam	HPLC	100 Rice	51	3.31	[45]		
2006	Morocco	HPLC	17 Wheat flour	100	0.07	[46]		
2006	Morocco	HPLC	20 Corn flour	80	0.83	[46]		
2006-2007	Greece	HPLC	55 Breakfast cereal	56.3	1.42	[7]		
2006-2012	Pakistan	TLC	262 Brown rice	95.4	Range 1.07–24.65	[47]		
2007-2008	Iran	TLC	97 Feedstuffs	19.6	> 20	[48]		
2007-2008	Iran	HPLC	256 Rice	100	1.4	[49]		
2008	Pakistan	HPLC	40 Maize	20	Range	[50]		
					8-46			
2009-2010	Brazil	TLC	101 Peanuts	14	Range	[51]		
			and Peanut		24-87.5 Range			
2009-2011	India	ELISA	660 Maize	40.22	ND- 149.32	[52]		
2009-2011	China	HPLC	370 Rice	63.51	0.60	[53]		
2010	Iran	HPLC	18 Cereals	72.2	15.59	[54]		
2011	Iran	HPLC	125 Rice	75	Range	[55]		
2011	IIali	HFLC	123 Rice	75	0.144- 0.875	[33]		
2011	Malaysia	ELISA	95 Food products	65.4	Range	[56]		
					•		700 -4400	
2011	Iran	HPLC	100 Rice yellow	33	0.34	[57]		
		AMDA CI	100 Rice white	47	0.58	1503		
2012	Iran	HPLC	84 Pistachio nut	100	27.58 Range	[58]		
2012	Iran	HPLC	112 Nuts	45.12	0.37-3.78	[74]		
2012	Thailand	ELISA	100 Foods	87	3.08	[59]		
					Range			
2012	Pakistan	HPLC	70 Processed Foods	35	0.02-1.24	[60]		
2012-2014	China	HPLC	2528 Feed ingredient	70.17	154.77	[61]		
2013	Iran	ELISA	200 Nuts	1.68	96.5	[62]		
2013	Iran	ELISA	80 Peanut, Almond, Walnut and Hazelnut	25	0.87	[63]		
2013	Ethiopia	ELISA	90 Sorghum grain	33.4	Range 2.2-33.1	[67]		
2013	Iran	HPLC	123 Rice	27.6	1.02	[75]		
2014	Zimbabwe	LC-MS/M	95 Maize	1	11	[66]		
2014	Tanzania	HPLC	20 Feed samples	65	8.55	[72]		
2014	Nigeria	HPLC	120 Ginger	55	Range 0.11-8.76	[74]		

2014			497 Maize	76	20.12		
	Kenya	ELISA	205 Millet	64	11.51	[73]	
		_	164 Sorghum	60	1.81	. [75]	
2014-2015	Iran	Iran HPLC	48 Baby Foods	68.7	Range	[68]	
2014-2015					0.11, 15.15	[00]	
2015	Ivon	Iron UDI	Iran HPLC 90 Rice	00 Piec	80	Range	[64]
2015	II all	HFLC	90 Kice		0.0009- 0.324	[04]	
2016	Brazil	LC MS/MS	14 Dry pet food	21.4	2.16	[69]	

CONCLUSIONS

Aflatoxin B1 and T-2 toxin considered as toxins with potential bioterrorism. The occurrence of these toxins in cereals and cereal based products in the world and Iran is a serious problem for public health. Review of the studies in this paper shows ELISA and HPLC methods in determining the range of toxins are mostly used. Storage conditions and monitoring of the effective factors the growth of fungi producing toxins and checked regularly can control and reduce the toxins in cereals and cereal based products.

ACKNOWLEDGMENTS

The authors declare that there is no conflict of interests.

REFERENCES

- 1. Zain M.E., 2011. Impact of mycotoxins on humans and animals. J Sci Food Agric. 15(2), 129-144.
- 2. Nikbakht M.R., Lachiniyan S., Rahbar S., Oubari F., Rostami Z., Tajehmiri A., 2016. Aflatoxin M1 Contamination in Traditional Yoghurts Produced in Guilan Province, Iran. Asian J Pharmaceut Res Health Care. 8(1), 1-3.
- Malíř F., Roubal T., Ostry V., Tůma J., Procházková H., Rolečková B., Marešová H., Říčařová E., 2007. Mycotoxins and Bioterrorism. Chem Listy. 10, 119–121.
- 4. Darsanaki R.K., Rahbar S., Tajehmiri A., 2015. Occurrence of Zearalenone and Ochratoxin A in

- Cereals and Cereal Based Products. J Chemical Health Risks. 5(4), 301–311.
- 5. Kalantari H., Moosavi M., 2010. Review on T-2 toxin. Jundishapur j nat pharm prod. 5(1), 26-38.
- 6. Villa P., Markaki P., 2009. Aflatoxin B 1 and ochratoxin A in breakfast cereals from Athens market: occurrence and risk assessment. Food Control. 20(5), 455-461.
- 7. Zhang X., Kuča K., Dohnal V., Dohnalová L., Wu Q., Wu C., 2014. Military potential of biological toxins. J Appl Biomed. 12(2), 63-77.
- 8. Agag B., 2004. Mycotoxins in foods and feeds: 1-aflatoxins. Ass Univ Bull Environ Res. 7(1), 173-205.
- 9. Kachuei R., Rezaie S., Yadegari M.H., Safaie N., Allameh A.A., Aref poor M.A., Fooladi A.A.I., Riazipour M., 2014. Determination of T-2 Mycotoxin Fusarium strains by HPLC with fluorescence detector. J Appl Biotechnol Rep. 1(1), 38-43.
- 10. Anukul N., Vangnai K., Mahakarnchanakul W., 2013. Significance of regulation limits in mycotoxin contamination in Asia and risk management programs at the national level. J Food Drug Anal. 21(3), 227-241.
- 11. Meneely J.P., Sulyok M., Baumgartner S., Krska R., Elliott C.T., 2010. A rapid optical immunoassay for the screening of T-2 and HT-2 toxin in cereals and maize-based baby food. Talanta. 81(1), 630-636.
- 12. Majid R., AbbasAli I.F., Ghasem B., 2012. Survey of T-2 toxin present in cereals destined for

- human consumption. Jundishapur J Microbiol. 497-501.
- 13. Hagler W.M. Jr., Tyczkowska K., Hamilton P.B., 1984. Simultaneous occurrence of deoxynivalenol, zearalenone and aflatoxin in 1982 scabby wheat from the midwestern United States. Appl Environ Microbiol. 47(1), 151-4.
- 14. Hussein H.M., Franich R.A., Baxter M., Andrew I.G., 1989. Naturally occurring Fusarium toxins in New Zealand maize. Food Addit Contam. 6, 49-57.
- 15. Vrabcheva T., Gessler R., Usleber E., Martlbauer E., 1996. First survey on the natural occurrence of Fusarium mycotoxins in Bulgarian wheat. Mycopathologia. 136(1), 47-52.
- 16. Yazdanpanah H., Mansour-Khani M.K., Shafaati A., Rahimian H., Rasekh H., Gilani K., Moradkhani M., 1997. Evaluation of natural occurrence of Fusarium mycotoxins in wheat fields of Northern Iran. Cereal res commun. 337-341.
- 17. Langseth W., Rundberget T., 1999. The occurrence of HT-2 toxin and other trichothecenes in Norwegian cereals. Mycopathologia. 147(3), 157-165.
- 18. Oliveira A.D.Q., Soares L.M.V., Sawazaki E., 2001. Survey of deoxynivalenol, diacetoxyscirpenol and T2 toxin in popcorn hybrids planted in the state of São Paulo and in popcorn commercialized in the city of Campinas, SP. Food sci technol (Campinas). 21(3), 330-333.
- 19. Schollenberger M., Terry Jara H., Suchy S., Drochner W., Muller H.M., 2002. Fusarium toxins in wheat flour collected in an area in southwest Germany. Int J Food Microbiol. 72, 85–89.
- 20. Perkowski J., Basiński T., 2002. Natural contamination of oat with group A trichothecene mycotoxins in Poland. Food Addit Contam.19 (5), 478-482.
- 21. Riazipour M., Imani-Fooladi A., Razzaghi-Abyaneh M., 2009. Natural occurrence of T-2 toxin in domestic and imported rice. Iranian J Public Health. 38, 111-116.

- 22. Cerveró M.C., Castillo M., Montes R., Hernández E., 2007. Determination of trichothecenes, zearalenone and zearalenols in commercially available corn-based foods in Spain. Rev Iberoam Micol. 24(1), 52-55.
- 23. Osnaya, L.G., Cortes, C., Soriano, J.M., Molto, J.C., Manes, J., 2011. Occurrence of deoxynivalenol and T-2 toxin in bread and pasta commercialised in Spain. Food Chem. 124, 156–161.
- 24. Ok H.E., Kang Y.W., Kim M., Chun H.S., 2013. T-2 and HT-2 toxins in cereals and cereal-based products in South Korea. Food Addit Contam: Part B .6(2):103-109.
- 25. Cortinovis C., Battini M., Caloni F., 2012. Deoxynivalenol and T-2 Toxin in Raw Feeds for Horses. J Equine Vet Sci. 32, 72-74.
- 26. De Souza T.D., Caldas S.S., Primel E.G., Furlong E.B., 2015. Exposure to deoxynivalenol, Ht-2 and T-2 toxins by consumption of wheat-based product in southern Brazil. Food Control. 50, 789-793.
- 27. Janić-Hajnal E.P., Kos J.J., Mastilović J.S., 2013. Presence of T-2 and HT-2 toxins in maize. Zb Matice srp prir nauke. (124), 131-136.
- 28. Azizi I.G., Azarmi M., Pouya N.D., Rouhi S., 2014. T-2 toxin Analysis in Poultry and Cattle Feedstuff. Jundishapur J Nat Pharm Prod. 9(2). 1-5.
- 29. Afolabi C.G., Ephraim J., Bandyopadhyay R., 2013. Maize contamination by zearalenone and T-2 toxin and human exposure in Nigeria. Mycotoxins. 63(2), 143-149.
- 30. Krnjaja V., Pavlovski Z., Lukić M., Škrbić Z., Stojanović L., Bijelić Z., Mandić V., 2014. Fungal contamination and natural occurrence of T-2 toxin in poultry feed. Biotechnol Anim Husb. 30(2), 321-328.
- 31. Nordkvist E., Häggblom P., 2014. Fusarium mycotoxin contamination of cereals and bedding straw at Swedish pig farms. Anim Feed Sci. 198, 231-237.

- Galbenu-Morvay P.L., Alexandra T., Simion
 G., 2011. T-2 Toxin Occurrence in Cereals and
 Cereal-Based Foods. Bulletin UASVM
 Agriculture. 68(2), 274-280.
- 33. Pleadin J., Perši N., Mitak M., Zadravec M., Sokolović M., Vulić A., Jaki V., Brstilo M., 2012. The natural occurrence of T-2 toxin and fumonisins in maize samples in Croatia. Bull Environ Contam Toxicol. 88(6), 863-866.
- 34. Kocasari F.S., Mor F., Oguz M.N., Oguz F.K., 2013. Occurrence of mycotoxins in feed samples in Burdur Province, Turkey. Environ Monit Assess. 185(6), 4943-4949.
- 35. Schollenberger M., Suchy S., Jara H.T., Drochner W., MÜller H.M., 1999. A survey of Fusarium toxins in cereal-based foods marketed in an area of southwest Germany. Mycopathologia. 147(1), 49-57.
- 36. Curtui V., Usleber E., Dietrich R., Lepschy J., Märtlbauer E., 1998. A survey on the occurrence of mycotoxins in wheat and maize from western Romania. Mycopathologia, 143(2), 97-103.
- 37. Mankeviciene A., 2009. Mycotoxins in Lithuanian cereals and grain products. In Mycotoxins in Food, Feed and Bioweapons (pp. 147-162). Springer Berlin Heidelberg.
- 38. Park J., Kim E., Shon D., Kim Y., 2002. Natural co-occurrence of aflatoxin B1, fumonisin B1 and ochratoxin A in barley and corn foods from Korea. Food Addit Contam. 19(11), 1073-1080.

30

http://www.fao.org/docrep/007/y5499e/y5499e07. htm#bm07.4.1

- 40. Tam J., Mankotia M., Mably M., Pantazopoulos P., Neil R., Calway P., Scott P., 2006. Survey of breakfast and infant cereals for aflatoxins B1, B2, G1 and G2. Food Addit Contam. 23(7), 693-699.
- 41. Yazdanpanah H., Zarghi A., Shafaati A., Foroutan S.M., Aboul-Fathi F., Khoddam A., Nazari F., Shaki F., 2013. Analysis of aflatoxin B1 in Iranian foods using HPLC and a monolithic

- column and estimation of its dietary intake. Iran J Pharm Res. 12, 83-89.
- 42. Selim M.I., Popendorf W., Ibrahim M.S., El Sharkawy S., El Kashory E.S., 1995. Aflatoxin B1 in common Egyptian foods. J AOAC Int. 79(5), 1124-1129.
- 43. Diaz G., Perilla N., Rojas Y., 2001. Occurrence of aflatoxins in selected Colombian foods. Mycotoxin Res. 17(1), 15-20.
- 44. Razzazi-Fazeli E., Noviandi C., Porasuphatana S., Agus A., Böhm J., 2004. A survey of aflatoxin B1 and total aflatoxin contamination in baby food, peanut and corn products sold at retail in Indonesia analysed by ELISA and HPLC. Mycotoxin Res. 20(2), 51-58.
- 45. Nguyen M.T., Tozlovanu M., Tran T.L., Pfohl-Leszkowicz A., 2007. Occurrence of aflatoxin B1, citrinin and ochratoxin A in rice in five provinces of the central region of Vietnam. Food Chem. 105(1), 42-47.
- 46. Zinedine A., Juan C., Soriano J., Molto J., Idrissi L., Manes J., 2007. Limited survey for the occurrence of aflatoxins in cereals and poultry feeds from Rabat, Morocco. Int J Food Microbiol. 115(1), 124-127.
- 47. Asghar M.A., Iqbal J., Ahmed A., Khan M.A., 2014. Occurrence of aflatoxins contamination in brown rice from PakistanIran J Public Health. 43(3), 291-299.
- 48. Messripour M., Gheisari M.M., 2010. Occurrence of aflatoxin B in some feedstuffs in Isfahan. J Res Agric Sci. 6(1), 49-55.
- 49. Rahmani A., Soleimany F., Hosseini H., Nateghi L., 2011. Survey on the occurrence of aflatoxins in rice from different provinces of Iran. Food Addit Contam: Part B. 4(3), 185-190.
- 50. Ahsan S., Bhatti I.A., Asi MR, Bhatti H.N., Sheikh M.A., 2010. Occurrence of aflatoxins in maize grains from central areas of Punjab, Pakistan. Int J Agric Biol. 12(4), 571-575.
- 51. Hoeltz M., Einloft T.C., Oldoni V.P., Dottori H.A., Noll I.B., 2012. The occurrence of aflatoxin B1 contamination in peanuts and peanut products

- marketed in southern Brazil. Braz Arch Biol Technol. 55(2), 313-317.
- 52. Karthikeyan M., Karthikeyan A., Velazhahan R., Madhavan S., Jayaraj T., 2013. Occurrence of aflatoxin contamination in maize kernels and molecular characterization of the producing organism, Aspergillus. Afr J Biotechnol. 12(40), 5839-5844.
- 53. Lai X., Liu R., Ruan C., Zhang H., Liu C., 2015. Occurrence of aflatoxins and ochratoxin A in rice samples from six provinces in China. Food Control. 50, 401-404.
- 54. Mahtabani A., Bayat M., Hosseini S.E., Aminafshar M., Tavakoli H., 2011. Assessment of Ochratoxin A and Aflatoxin B1, B2, G1, G2 Rates in Breakfast Grains of Supermarkets in Tehran Using HPLC Method in 2010. Hakim. 14 (1), 10-15.
- 55. Mohammadi M., Mohebbi G., Akbarzadeh S., Shojaee I., 2015. Detection of *Aspergillus* spp. and determination of the levels of aflatoxin B1 in rice imported to Bushehr, Iran. Afr J Biotechnol. 11(38), 9230-9234.
- 56. Reddy K., Farhana N.I., Salleh B., 2011. Occurrence of Aspergillus spp. and aflatoxin B1 in Malaysian foods used for human consumption. J Food Sci. 76(4), 99-104.
- 57. Karajibani M., Merkazee A., Montazerifar F., 2013. Determination of aflatoxin in the imported rice in Zahedan, South-East of Iran, 2011. Health Scope. 2(3), 125-129.
- 58. Mahmoudi R., Norian R., Katiraee F., Pajohi-Alamoti M.R., Emami S.J., 2014. Occurrence of aflatoxin B1 in pistachio nuts during various preparing processes: tracing from Iran. J Mycology Res.1 (1), 1-5.
- 59. Charoenpornsook K., Kavisarasai P., 2015. Determination of aflatoxin B1 in food products in Thailand. Afr J Biotechnol. 13(53), 4761-4765
- 60. Mushtaq M., Sultana B., Anwar F., Khan M.Z., Ashrafuzzaman M., 2012. Occurrence of aflatoxins in selected processed foods from Pakistan. Int J Mol Sci. 13(7), 8324-8337.

- 61. Liu J., Qi D., Sun L., Zhang J., Guo J., Chen L., Zhang N., 2016. Aflatoxin B1, zearalenone and deoxynivalenol in feed ingredients and complete feed from central China. Food Addit Contam: Part B. 9(2), 91-97.
- 62. Rezaei M., Karimi F., Parviz M., Behzadi A.A., Javadzadeh M., Mohammadpourfard I., Fallahzadeh R.A., Aghamirlou H.M., Malekirad A.A., 2014. An Empirical Study on Aflatoxin Occurrence in Nuts Consumed in Tehran, Iran 2013. Health 6, 649-653.
- 63. Amiri M., Karami M., Sadeghi E., 2013. Determination of AFB1 in Peanut, Almond, Walnut, and Hazelnut in Kermanshah Markets, Iran. Intl J Agri Crop Sci. 6(17), 1199-1202.
- 64. Khorasgani Z.N., Goudarzi M., Behfar A., Kalantari H., Ebrahim R., Mahdavi M., 2015. Occurrence of Aflatoxins in Imported Rice at Supermarkets of Ahvaz City, Khuzestan Province, Iran. Jundishapur J Nat Pharm Prod. 10(2), 1-5.
- 65. Morcia C., Tumino G., Ghizzoni R., Badeck F.W., Lattanzio V.M., Pascale M., Terzi V., 2016. Occurrence of Fusarium langsethiae and T-2 and HT-2 Toxins in Italian Malting Barley. Toxins. 8(8), 247.
- 66. Hove M., De Boevre M., Lachat C., Jacxsens L., Nyanga L.K., De Saeger S., 2016. Occurrence and risk assessment of mycotoxins in subsistence farmed maize from Zimbabwe. Food Control. 69, 36-44.
- 67. Taye W., Ayalew A., Chala A., Dejene M., 2016. Aflatoxin B1 and total fumonisin contamination and the producing fungi in fresh and stored sorghum grain in East Hararghe, Ethiopia. Food Addit Contam: Part B. 9(4), 237-245.
- 68. Mottaghianpour E., Nazari F., Mehrasbi M.R., Hosseini M.J., 2016. Occurrence of Aflatoxin B1 in Baby Foods Marketed in Iran. J Sci Food Agric. doi: 10.1002/jsfa.8092
- 69. http://nutriad.com/
- Tima H., Rácz A., Guld Z., Mohácsi-Farkas
 Kiskó, G., 2016. Deoxynivalenol, zearalenone

- and T-2 in grain based swine feed in Hungary. Food Addit Contam: Part B. 9(4), 275-280.
- 71. Tima H., Brückner A., Mohácsi-Farkas C., Kiskó, G., 2016. Fusarium mycotoxins in cereals harvested from Hungarian fields. Food Addit Contam: Part B. 9(2), 127-131.
- 72. Mohammed S., Munissi J.J., Nyandoro S.S., 2016. Aflatoxin M1 in raw milk and aflatoxin B1 in feed from household cows in Singida, Tanzania. Food Addit Contam: Part B. 9(2), 85-90.
- 73. Sirma A.J., Senerwa D.M., Grace D., Makita K., Mtimet N., Kang'ethe E.K., Lindahl J.F., 2016. Aflatoxin B1 occurrence in millet, sorghum and maize from four agro-ecological zones in Kenya. Afr J Food Agric Nutr Dev. 16(3), 10991-11003.
- 74. Reza S.S.M., Masoud A., Ali T., Faranak G., Mahboob N., 2012. Determination of aflatoxins in nuts of Tabriz confectionaries by ELISA and HPLC methods. Adv Pharm Bull. 2(1), 123-126. 75. Amanloo S., Rezaei Kahhka M.R., Ramezani A.A., Mir L., 2014. The Mycotoxin contamination of the imported consumer rice and its producing fungi in Zabol. J Jahrom Univ Med Sci. 12(1), 19-27.