#### **Mycotoxins**

Core Course: Food and Industrial Microbiology M.Sc., Microbiology III Semester Course Code: 24MICCC8

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## Symptoms of mycotoxicosis

- Symptoms are diverse
- Some elicit few symptoms until death
- Severe effects include (a) skin necrosis and

b) immunosuppression

## Mycotoxins

- Mycotoxins toxins produced by micro-fungi eg *Aspergillus* spp. (Macro-fungi, eg. mushrooms)
- Mycotoxins have 4 basic toxicity acute, chronic, mutagenic, teratogenic.

## Mycotoxins

- Toxigenic moulds Aspergillus, Penicillium, Fusarium are found on human food and animal feed - animal products, eg meat or milk may become contaminated.
- Other toxigenic moulds may be present in the environment.

## **Fungal toxins**

 Unlike bacterial toxins, fungal toxins (mycotoxins) are not proteins and therefore are not usually detectable by the immune systems of humans and animals

## Mycotoxigenic filamentous fungi

- *Rhizopus* spp.
- Byssochlamys spp.
- Claviceps spp.
- Eupenicillium spp.
- Eurotium spp.
- Neosartorya spp.
- Talaromyces spp.
- Alternaria spp.
- Aspergillus spp.

- Penicillium spp.
- Fusarium spp.
- Cladosporium spp.
- Geotrichum candidum
- Paecilomyces variotii
- Phomopsis spp.
- Stachybotrys spp.
- Trichoderma viride
- Wallemia sebi

## Types of mycotoxins

- There are over 300 mycotoxins but the commonly occurring ones in food and feed.
- About 20 mycotoxins occur in food at levels and frequency to be of food safety concern.

# Mycotoxins associated with food and feed

- Aflatoxins (в1, в2, G1, G2, M1)
- Ochratoxin A
- Zearalenone
- Fumonisins
- Trichothecenes
- Patulin
- Moniliform
- Sterigmatocystin

- Citrinin
- Cyclopiazonic acid
- Kojic acid
- Maltoryzine
- ß-nitropropionic acid
- Aspergillic acid
- Penicillic acid
- Roquefortine C

## Mycotoxins and world food supply

- It is estimated that 25% of world's food crops are affected annually by variable levels of mycotoxins.
- >100 countries have regulations regarding levels of mycotoxins in food and feed.

# Principal toxigenic moulds and food crops

- Aspergillus ochraceus cereals, nuts, pulses, oilseeds, corn.... ochratoxins, penicillic acid
- A. flavus or A. parasiticus cereals, nuts, root crops, oilseeds, pulses......aflatoxins
- *Penicillium* spp. cereals, root crops, nuts, beans.....ochratoxin, patulin, citrinin
- *Fusarium* spp. cereals, root crops ..... T-2 toxins, zearalenone

## Toxicological effects of AFLATOXINS

- the most toxic mycotoxin (in particular AFB1)
- they are genotoxic carcinogens
- they cause cancer and have been linked to liver cancer in a number of developing countries
- not possible to determine threshold below which this toxin has no effect
- therefore No Tolerable Daily Intake has been recommended.

## Aflatoxin M1

- Aflatoxin M1 is an oxidative metabolite of Aflatoxin B1.(ie produced from AFB1 in mammals)
- Aflatoxin M1 may be present in milk and dairy products.
- Aflatoxin M1 has been reported in human breast milk particularly in developing countries - Middle East, Africa, South Asia.

### Toxicological effects of OCHRATOXIN A

- damages and causes cancer of the kidneys (shown in laboratory animals);
- has been associated with development of Balkan Endemic Nephropathy - a specific type of kidney disease in certain human population;
- EU have set a TDI of <5 ng/kg per kg body wt per day (kg/bw/d)

## **Toxicological effects of PATULIN**

- exhibits strong antibiotic activity against bacteria;
- causes haemorrhage, oedema and dilation of the intestinal tract of experimental animals
- EU have endorsed a provisional maximum TDI of 0.4 μg/kg bw/d

## Toxicological effects of FUSARIAL TOXINS

- Fumonisins cause kidney and liver damage; oesophageal cancer; TDI of 2µg/kg bw/d
- Trichothecenes (DON, T-2, HT-2 toxins) causes growth retardation, reproductive and intestinal effects, also affects immune systems; a group TDI of 1 μg/kg.
- Zearalenone has oestrogenic effects. A possible incidence of precocious puberty associated with zearalenone in Hungary; EU TDI of 0.2 μg/kg bw/d.

#### Human mycotoxicosis

In 1967, 26 Taiwanese in a farming community became ill after eating contaminated rice; 3 children died.

Cause of death: Contaminated rice showed >200 μg aflatoxin B1/kg.

### Human mycotoxicosis

In 1974, an outbreak of hepatitis in India affected 400 people resulting in 100 deaths;

Cause of death: aflatoxins in corn ( >15 **mg**/kg)

### Human mycotoxicosis

In 2004, one of the largest aflatoxicosis outbreak occurred in rural Kenya resulting in 317 cases and 125 deaths.

Cause of death: corn contaminated with 4,400 µg/kg of aflatoxin B1, 220 times higher than Kenyan regulatory limit for food.

# Mycotoxins and EU Regulation 1881/2006

Mycotoxin	Fruits, etc	Cereals, etc	Milk, etc	Coffee, wine	Nuts, spices	Baby food
Aflatoxins $B_1B_2G_1G_2$		$\checkmark$			$\checkmark$	$\checkmark$
Aflatoxin M <sub>1</sub>						$\checkmark$
Trichothecenes (DON, T2 toxins)		$\checkmark$				$\checkmark$
Zearalenone						$\checkmark$
ΟΤΑ	$\checkmark$			$\checkmark$	$\checkmark$	$\checkmark$
Patulin						$\checkmark$

#### Aflatoxicosis

- Aflatoxicosis is caused by aflatoxins produced by the fungi, e.g. Aspergillus flavus.
- Four types of aflatoxins have been described i.e. aflatoxin B<sub>1</sub>, B<sub>2</sub>, G<sub>1</sub> and G<sub>2</sub>.
- Animals consuming feeds contaminated with aflatoxin B<sub>1</sub> leads to secretion in the milk of aflatoxin M<sub>1</sub> and M<sub>2</sub>

## **Effects of aflatoxins**

- When consumed in large doses, they are lethal in causing acute hemorrhagic syndromes
- Sub-lethal doses cause histotoxic changes
- Long term consumption of small doses cause liver tumors as these are potent carcinogens.

## **Prevention of aflatoxicosis**

- Proper drying and storage of grains and other affected foods
- Quality control of potentially hazardous foods to ensure that they do not contain above the allowable limits of 20 ppb before consumption by use of appropriate analytical tests.
- Use of fungicides as seed dressings to protect stored cereals and other foods like pulses and potatoes against fungal invasion.