

# EVALUATION OF CERTAIN MYCOTOXINS IN FOOD

Fifty-sixth report of the  
Joint FAO/WHO Expert Committee on  
Food Additives



# Evaluation Of Certain Mycotoxins In Food

**Joint FAO/WHO Expert Committee on  
Food Additives, Joint FAO/WHO Expert  
Committee on Food Additives. Meeting**

## **Evaluation Of Certain Mycotoxins In Food:**

**Evaluation of Certain Mycotoxins in Food** Joint FAO/WHO Expert Committee on Food Additives. Meeting, World Health Organization, 2002 This report presents the conclusions of a joint expert committee convened to assess the risks associated with the consumption of food contaminated with specific mycotoxins It contains a general discussion of the principles for evaluating mycotoxins in food including those concerning analytical methods sampling data on food consumption and dietary intake and prevention and control

**Safety Evaluation of Certain Mycotoxins in Food** Joint FAO/WHO Expert Committee on Food Additives. Meeting, Food and Agriculture Organization of the United Nations, 2001 This volume contains monographs prepared at the fifty sixth meeting of the Joint FAO WHO Expert Committee on Food Additives JECFA Five mycotoxins or groups of mycotoxins that contaminate food commodities were evaluated at the meeting aflatoxin M1 fumonisins B1 B2 and B3 ochratoxin A deoxynivalenol and T 2 and HT 2 toxins The monographs in this volume summarize the data that were reviewed on these contaminants including information on metabolism and toxicity epidemiology analytical methods for their measurement in food commodities sampling protocols effects of processing levels and patterns of contamination of food commodities food consumption and prevention and control Based upon this information the Committee assessed the risks associated with intake of these mycotoxins

Evaluation of Certain Mycotoxins in Food Comité mixte FAO/OMS d'experts des additifs alimentaires. Meeting, 2002

Mycotoxins in Food N Magan, M Olsen, 2004-07-16

Mycotoxins toxic compounds produced by fungi pose a significant contamination risk in both animal feed and foods for human consumption With its distinguished editors and international team of contributors *Mycotoxins in food* summarises the wealth of recent research on how to assess the risks from mycotoxins detect particular mycotoxins and control them at differing stages in the supply chain Part one addresses risk assessment techniques sampling methods modelling and detection techniques used to measure the risk of mycotoxin contamination and the current regulations governing mycotoxin limits in food Part two looks at how the risk of contamination may be controlled with chapters on the use of HACCP systems and mycotoxin control at different stages in the supply chain Two case studies demonstrate how these controls work for particular products The final section details particular mycotoxins from ochratoxin A and patulin to zearalenone and fumonisins *Mycotoxins in food* is a standard reference for all those concerned with ensuring the safety of food Discusses the wealth of recent research in this important area Covers risk assessment detection of particular mycotoxins and how to control them throughout the supply chain Describes how the risk of contamination can be controlled including the use of HACCP systems

Safety Evaluation of Certain Mycotoxins in Food Joint FAO/WHO Expert Committee on Food Additives, Joint FAO/WHO Expert Committee on Food Additives. Meeting, 2001

*Evaluation of Certain Food Additives and Contaminants* Joint FAO/WHO Expert Committee on Food Additives. Meeting, World Health Organization, 2007-02-07 This publication sets out the discussions of the Committee's 67th meeting including the principles governing the toxicological

evaluation and assessments of intake of food additives in particular flavouring agents and contaminants ii evaluations of technical toxicological and intake data for certain food additives annatto extracts natamycin propyl paraben synthetic lycopene and lycopene from *Blakeslea trispora* and quillaia extract type 2 and food contaminants aluminium 3 chloro 1 2 propanediol 1 3 dichloro 2 propanol and methylmercury and iii revised specifications for the following food additives carob bean gum guar gum titanium dioxide and zeaxanthin

**Mycotoxins in Food, Feed and Bioweapons** Mahendra Rai, Ajit Varma, 2009-10-26 Mycotoxins are made by different biosynthetic pathways and they have an extremely wide range of pharmacological effects This book will update readers on several cutting edge aspects of mycotoxin research including topics such as new analytical methods for detection the adoption of an ancient Mexican process for detoxification of aflatoxins mycotoxin management in Ireland Lithuania and South America mycotoxin reduction through plant breeding and integrated management practices and natural aflatoxin inhibitors from medicinal plants Further contributions examine ochratoxins selected trichothecenes zearalenone and aflatoxin like gene clusters as well as sclerotial development in *Aspergillus flavus* and *A. parasiticus* Of particular interest are the chapters on the potential use of mycotoxins as bioweapons This book will stimulate new thinking on the need to develop therapeutic as well as preventative interventions to reduce the toxicological threat of mycotoxins

*Safety Evaluation of Certain Mycotoxins in Food* Joint FAO WHO Expert Committee on Food Additives Meeting, 2001

**Mycotoxins in Fruits and Vegetables** R. Barkai-Golan, Nachman Paster, 2011-09-02 Mycotoxins are toxins produced by aerobic microscopic fungus under special conditions of moisture and temperature They colonize in a variety of foods from harvest to the grocer Mycotoxins have gained world wide interest in recent years with the revelation of the effect of these toxins on health A current example is the presence of ochratoxin A a human carcinogen and nephrotoxin in wines The increased concern about fruit safety has led to increased studies throughout the world and enhanced awareness for stringent regulations governing mycotoxin limits in food Presented in three defined sections this is the first book to provide comprehensive analysis of the main mycotoxins contaminating fruits and vegetables and their derived products The first section provides a safety evaluation of mycotoxins in fruits and vegetables details regarding factors affecting mycotoxin production and diffusion in the fruit tissue and recent methods for detection of mycotoxigenic fungi and mycotoxins produced by the fungi The second part takes a critical look at the main individual mycotoxins and the third section focuses on approaches for prevention and control The first book dedicated to mycotoxins in fruits and vegetables Presents mycological mycotoxicological and phytopathological aspects of fruits and vegetables Includes an analysis of detection prevention and control methods for mycotoxigenic fungi and the mycotoxins they produce Provides a complete risk assessment and safety evaluation of mycotoxins in perishable produce

**Mycotoxins Study** Cristina Juan García, 2021-09-07 The evaluation of the presence of mycotoxins in different matrices is achieved through different analytical tools including quantitative or qualitative determinations Studies of mycotoxin isolation using chromatographic equipment coupled to spectrometry

detectors QTrap MS MS MS MS tandem QTOF MS MS are the most useful tools to control their presence All these studies represent key steps in the establishment of the limits of detection limits of quantification points of identification accuracy reproducibility and repeatability of different procedures The maximum permitted or recommended levels for mycotoxins in different matrices are within a wide range including the levels tolerated by infants and animals In addition decontaminated strategies as well as control and evaluation of exposure are demanded by authorities and food safety systems These authorities are not only concerned with the determination of mycotoxin presence but also with the toxicological effects of mycotoxins and in vivo or in vitro assays are necessary for a complete evaluation In fact these assays are the basis for the control and prevention of population exposure to mycotoxins in dietary exposure studies The most recent surveys focused on regulated mycotoxins aflatoxins fumonisins trichothecenes and zearalenones and emerging toxins such as enniatins and beauvericin in adult consumers while very few studies have monitored mycotoxin levels in infant products This Book of Toxins comprises 11 original contributions and one review New findings regarding presence of mycotoxins in aromatic and medicinal plants mango and orange juice juices pulps jams and beer from Morocco Pakistan and Portugal are reported In these studies innovative techniques to study their presence has been developed including liquid chromatography coupled with time of flight mass spectrometry to analyse mycotoxins and conjugated mycotoxins Novel strategies to detect mycotoxin presence and comparisons the characteristics of a rapid quantitative analysis of different mycotoxins deoxynivalenol ochratoxin A patulin sterigmatocystin and zearalenone are also presented using acetyl and butyrylcholinesterases and photobacterial strains of luminescent cells Additionally toxicological effects of zearalenone metabolites and beauvericin on SH SY5Y neuronal cells are presented One important point in the control of mycotoxins is related to decontaminated strategies and in this sense the efficacy of potentially probiotic fruit derived Lactobacillus isolates in removing aflatoxin M1 AFM1 is presented Other mycotoxin decontaminated techniques included in this book are electron beam irradiation EBI and degradation of zearalenone and ochratoxin A using ozone Finally a review that summarizes the newly discovered macrocyclic trichothecenes and their bioactivities over the last decade is included

Evaluation of Certain Mycotoxins in Food, No. 906: Introduction; 2. General considerations; 3. Specific mycotoxins; 4. Recommendations; Acknowledgements; References; Annex 1 Reports and other documents resulting from previous meetings of the Joint FAO Fifty-Sixth Report Of The Joint Fao Who Committee,2002 Fifty sixth Report of the Joint FAO WHO Committee on Food Additives This report presents the conclusions as a Joint FAO WHO Expert Committee convened to assess the risks associated with the consumption of food contaminated with specific mycotoxins The first part of the report contains a general discussion of the principles for evaluating mycotoxins in food including those concerning analytical methods sampling data on food consumption and dietary intake and prevention and control The second part provides a summary of the Committee s evaluations of toxicological data on specific mycotox

*Series on Pesticides and Biocides Working Document on the Risk Assessment of Secondary Metabolites of Microbial*

*Biocontrol Agents* OECD,2018-11-21 This working document has been prepared to address the assessment of secondary metabolites of microbial biocontrol agents The main focus of this working document is the assessment of the hazards and risk of secondary metabolites produced during the manufacturing of microbial pest control products and after their application in the field

*Cocoa and Coffee Fermentations* Rosane F. Schwan,Graham H. Fleet,2014-10-09 Cocoa and coffee beans are some of the most traded agricultural commodities on international markets Combined they provide raw materials for a global industry valued in excess of 250 billion Despite this few people know that microorganisms and microbial fermentation play key roles in their production and can have major impacts on product quality safety and value Cocoa and Coffee

*Fermentations* explores the scientific principles behind cocoa and coffee fermentation The book covers botanical and production backgrounds methods of bean fermentation and drying microbial ecology and activities of fermentation the biochemistry of fermentation product quality and safety and waste utilization The book aims to optimize cocoa and coffee processing based on scientific evidence to enhance traditional processing methods that often give rise to inefficiencies and inconsistencies in product quality It also aims to provide a better understanding of the complex microbial ecology in cocoa and coffee fermentations which involve interactions between species of yeasts bacteria and filamentous fungi Cocoa and Coffee Fermentations hopes to inspire further research linking the microbiology and biochemistry of cocoa and coffee bean fermentations with the development of better controlled fermentations implementation of quality assurance programs and ultimately improvement of the sensory attributes of the final product

Fungal Resources for Sustainable Economy Ishwar Singh,Vijay Rani Rajpal,Shrishail S. Navi,2023-04-07 This edited book provides a comprehensive account of the new developments in various facets of fungal biology related to the impact and application of fungi on the sustainable economy The book consists of 24 chapters distributed under five sections written by active researchers and academicians from India and abroad The five sections of the book are 1 Fungi in Sustainable Economy 2 Fungal Resources Current and Potential Industrial Applications 3 Fungal Resources Current and Potential Agricultural Applications 4 Fungi and their Secondary metabolites Implications and 5 Fungi Burden to health and Indoor Environment The book explores the utility of fungi as food enzymes organic compounds nutraceuticals pharmaceuticals and agricultural productivity promoter It also highlights the negative fungal impacts on food production health and environment The book is useful to postgraduate students studying mycology plant pathology crop protection agricultural sciences and plant sciences In addition scientists involved in biological and agricultural research crop management and various industries that manufacture or utilize fungal products on a small to large scale shall also find the book helpful

Destruction of Hazardous Chemicals in the Laboratory George Lunn,Eric B. Sansone,2023-01-11 Destruction of Hazardous Chemicals in the Laboratory Single volume reference providing procedural information for the destruction of a wide variety of hazardous chemicals Destruction of Hazardous Chemicals in the Laboratory is a practical reference that describes procedures for the destruction of a comprehensive list of hazardous

chemicals and provides general methods for the destruction of hazardous chemicals in the laboratory without the need for exotic reagents and equipment Unlike most other sources on this subject detailed reaction parameters are provided to readers These details will help the reader decide if a procedure will be appropriate To further aid in reader comprehension numerous tables throughout the book allow for ready comparison of procedures Destruction of Hazardous Chemicals in the Laboratory also describes the critical aspects of various protocols e g UV lamp type and rate of ozone flow The updated fourth edition Includes an updated survey of the literature from 2012 2021 and features data mined from 1 500 papers It also describes recent examples of methods that are generally applicable to organic compounds and greatly expands the section on methods for the destruction of pharmaceuticals in the laboratory In this book readers can expect to find detailed information on Specific methods for the destruction of hazardous chemicals in the laboratory such as aflatoxins butyllithium complex metal hydrides ethidium bromide MPTP nitrosamines and polycyclic aromatic hydrocarbons Methods for the destruction of pharmaceuticals in the laboratory such as those using ozone persulfate and potassium permanganate as well as photolytic degradation procedures Procedures for drying organic solvents A discussion of the issues concerning nitrosamine formation during the destruction process particularly when sodium hypochlorite is used A variety of indexes including a general index cross index of pharmaceuticals and destruction procedures cross index of dyes and destruction procedures and cross index of names for dyes and biological stains Destruction of Hazardous Chemicals in the Laboratory is of immense value to researchers in the laboratory by enabling them to quickly and efficiently get rid of residual amounts of hazardous chemicals when a series of experiments has ended The procedures in the text can also be incorporated into laboratory protocols

Genetically Modified Food Sources Victor Tutelyan, 2013-05-06 Genetically Modified Food Sources reports detailed results of studies on the medical and biological safety of 14 species of genetically modified plant derived organisms GMOs The authors focus on issues in GMO production and world output specifically the basic legislative regulations of modern biotechnology in the Russian Federation Also covered are international approaches to the medical and biological assessment of safety and control of the food produced from genetically modified organisms A special chapter is devoted to the problem of informational coverage of novel biological technologies Previously available only in a 2007 Russian language edition published by the Russian Academy of Medical Sciences this English translation has been completely revised and updated to include the latest developments in regulations and human and animal safety assessment practices The book is addressed to a wide community of specialists working in the fields of food science plant genetics and food safety as well as medicine and biology Students and postgraduates focusing on the problems of modern biotechnology and biological safety will find it a valuable guide to these topics Specific assessments of 14 species of genetically modified plant derived organisms used for food supply Addresses the safety assessment requirements to ensure consumer health International coverage provides comparative insights into regulation development and application      *Safety Issues in Beverage Production* Alexandru

Grumezescu, Alina Maria Holban, 2019-08-25 *Safety Issues in Beverage Production* Volume 18 in the Science of Beverages series offers a multidisciplinary approach to the complex issues emerging in the beverage industry. The book is broad in coverage and provides the necessary foundation for a practical understanding of the topics that includes recent scientific industry developments that are explained to improve awareness, educate and create communication. The latest trends in legislation, safety management and novel technologies specific to beverages are discussed. This resource is ideal as a practical reference for scientists, engineers and regulators but can also be used as a reference for courses. Provides tools to assess and measure sulfites in beverages using different instrumental techniques. Presents applications of nanotechnology to the improvement of beverages including taste structure and overall quality. Includes analytical procedures for measuring and controlling quality.

*Advances in Food and Nutrition Research*, 2012-10-18 *Advances in Food and Nutrition Research* recognizes the integral relationship between the food and nutritional sciences and brings together outstanding and comprehensive reviews that highlight this relationship. Contributions detail scientific developments in the broad areas of food science and nutrition and are intended to provide those in academia and industry with the latest information on emerging research in these constantly evolving sciences. The latest important information for food scientists and nutritionists. Peer reviewed articles by a panel of respected scientists. The go to series since 1948.

**Food Safety Management** Veslemøy Andersen, Huub L. M. Lelieveld, Yasmine Motarjemi, 2023-03-28 *Food Safety Management: A Practical Guide for the Food Industry* Second Edition continues to present a comprehensive integrated and practical approach to the management of food safety throughout the production chain. While many books address specific aspects of food safety, no other book guides you through the various risks associated with each sector of the production process or alerts you to the measures needed to mitigate those risks. This new edition provides practical examples of incidents and their root causes, highlighting pitfalls in food safety management and providing key insights into different means for avoiding them. Each section addresses its subject in terms of relevance and application to food safety and where applicable, spoilage. The book covers all types of risks, e.g. microbial, chemical, physical, associated with each step of the food chain, making it an ideal resource. Addresses risks and controls at various stages of the food supply chain based on food type, including a generic HACCP study and new information on FSMA. Covers the latest emerging technologies for ensuring food safety. Includes observations on what works and what doesn't on issues in food safety management. Provides practical guidelines for the implementation of elements of the food safety assurance system. Explains the role of different stakeholders of the food supply.

**Food Safety in China** Joseph Jwu-Shan Jen, Junshi Chen, 2017-03-13 From contaminated infant formula to a spate of all too familiar headlines in recent years, food safety has emerged as one of the harsher realities behind China's economic miracle. Tainted beef, horse meat and dioxin outbreaks in the western world have also put food safety in the global spotlight. *Food Safety in China: Science, Technology, Management and Regulation* presents a comprehensive overview of the history and current state of food safety in

China along with emerging regulatory trends and the likely future needs of the country Although the focus is on China global perspectives are presented in the chapters and 33 of the 99 authors are from outside of China Timely and illuminating this book offers invaluable insights into our understanding of a critical link in the increasingly globalized complex food supply chain of today s world

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