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Occurrence of aflatoxin M₁ in randomly selected North African milk and cheese samples

A. M. Elgerbi, K. E. Aidoo, A. A. G. Candlish & R. F. Tester

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Abstract

Forty-nine

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with different concentration of AFM₁ (0.1, 0.5, 1.0 and 3.0 ng g⁻¹) showed average

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FM₁ spiked

recoveries of 63.23, 78.14, 83.29 and 88.68%, with coefficients of variation of 1.53, 9.90, 4.87 and 3.79%, respectively. The concentrations of AFM₁ were lower in the cheese products than in the raw milk samples.

Keywords:

- aflatoxin M1
- cheese
- milk
- immunoaffinity columns
- high-performance liquid chromatography (HPLC)

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Related Research Data

Aflatoxin M₁ in Parmesan Cheese: HPLC Determination

Source: Journal of Food Science

Ability to detect aflatoxin M₁ in cheese products using immunoaffinity columns and HPLC. The study found that the method was sensitive and specific, with detection limits ranging from 0.1 to 1.0 µg/kg. The results showed that the concentration of aflatoxin M₁ in the cheese samples was within the acceptable limits.

Source: Journal of Food Science

Survey of aflatoxin M₁ in cheese products from different regions

Source: Food Additives & Contaminants

A study conducted in different regions of the country to determine the prevalence of aflatoxin M₁ in cheese products. The results showed that the concentration of aflatoxin M₁ was higher in cheese products from the coastal regions compared to the inland regions.

Source: Food Additives & Contaminants

Carryover of aflatoxin M₁ in cheese products during processing

Source: Food Additives & Contaminants

The study investigated the carryover of aflatoxin M₁ from the milk to the cheese during the processing. The results showed that the carryover was minimal and within the acceptable limits.

Source: Food Additives & Contaminants

Aflatoxin M₁ in cheese products from different regions

Source: Food Additives & Contaminants

A survey conducted in different regions of the country to determine the prevalence of aflatoxin M₁ in cheese products. The results showed that the concentration of aflatoxin M₁ was higher in cheese products from the coastal regions compared to the inland regions.

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A survey conducted in different regions of the country to determine the prevalence of aflatoxin M₁ in cheese products. The results showed that the concentration of aflatoxin M₁ was higher in cheese products from the coastal regions compared to the inland regions.

Source: Food Additives & Contaminants



Ability of dairy strains of lactic acid bacteria to bind a common food carcinogen, aflatoxin B₁

Source: Food and Chemical Toxicology

Surface Binding of Aflatoxin B₁ by Lactic Acid Bacteria

Source: Applied and Environmental Microbiology

Situation of mycotoxins in milk, dairy products and human milk in Egypt


Source: Mycotoxin Research

Occurrence of aflatoxin M₁ in commercial pasteurized milk determined with ELISA and HPLC

Source: Food Additives & Contaminants

Use of immunoaffinity chromatography as a purification step for the determination of aflatoxin M₁ in cheeses

Source: Food Additives & Contaminants

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