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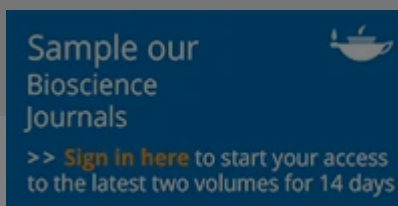
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Occurrence of aflatoxin M₁ in randomly selected North African milk and cheese samples

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Abstract

Forty-nine samples of milk and cheese were collected and analysed for the presence of aflatoxin M₁. Thirty-five samples of milk and 3.13 ng ml⁻¹ of cheese were detected. The coefficients of variation of aflatoxin M₁ in milk and cheese samples were 0.11 and 0.52, respectively. The average recoveries of 63.23, 78.14, 83.29 and 88.68%, with coefficients of variation of 1.53,

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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 contamination in raw milk within the central region of Thailand.

Source: Springer Science and Business Media LLC

Aflatoxin M1 in Parmesan cheese: HPLC determination

Source: Wiley

Survey of aflatoxin M1 in milk and dairy products consumed in Burdur, Turkey

Source: Wiley

Ability of dairy strains of lactic acid bacteria to bind aflatoxin M1 in a food model.

Source: International Association for Food Protection

Occurrences and Geographical Variations of Aflatoxins M1 in Milk from Danish Dairies

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Carry-over of antitoxin from cows food to milk



Source: Cambridge University Press (CUP)

Binding of aflatoxin B1 to bifidobacteria in vitro

Source: International Association for Food Protection

A survey of ethnic foods for microbial quality and aflatoxin content.

Source: Informa UK Limited

Survey of Aflatoxin M1 in Cow, Goat, Buffalo and Camel Milks in Ismailia-Egypt

Source: Springer Science and Business Media LLC

Mycotoxins and mould contamination in cheese: a review

Source: Wageningen Academic Publishers

Aflatoxin M1 in milk, in Southern Italy


Source: Springer Science and Business Media LLC

Aflatoxin M1 in raw and ultra high temperature-treated milk commercialized in Portugal

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