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Distribution and stability of Aflatoxin M_1 during processing and ripening of traditional white pickled cheese

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Abstract

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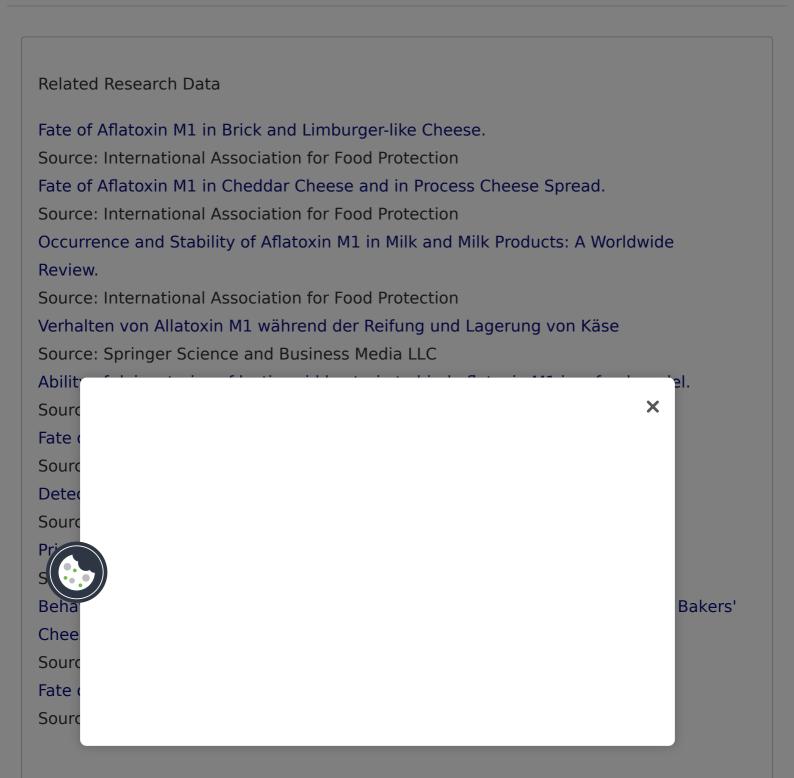
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solution. During the ripening period AFM_1 levels remained constant suggesting that AFM_1 was quite stable during manufacturing and ripening.

Q Keywords: Aflatoxin M₁ traditional white pickled cheese stability distribution

Acknowledgments

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

Source: Elsevier BV

Mycotoxins and mould contamination in cheese: a review

Source: Wageningen Academic Publishers

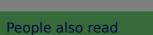
Occurrence of aflatoxin M1 in raw cow, goat and sheep milk during spring and autumn

in Croatia during 2016

Source: Informa UK Limited

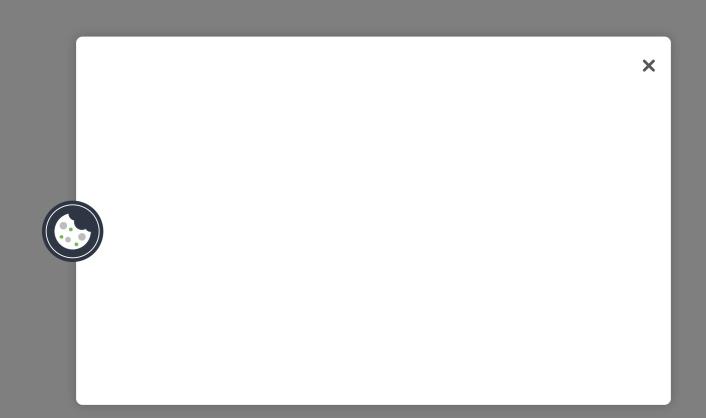
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