

Survey of moulds and mycotoxin contamination of cereals in South-Eastern Romania in 2008-2010

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SUMMARY

Fungal mycoflora and mycotoxin contamination were determined in 86 samples (21 maize, 21 wheat, 11 barley, 4 oats, 1 rye, 12 soya, 6 sunflower, 4 colza, 3 rice, 3 triticale), coming from the south-eastern part of Romania during the 2008 to 2010 period.

The most frequent fungal contaminants belonged to the *Aspergillus* and *Fusarium* genera, maize was the most contaminated cereal. The main toxinogenic species identified were *A. flavus*, *A. fumigatus*, *F. graminearum*, *F. culmorum* in all cereals

Aflatoxin B1 (AFB1), ochratoxin A (OTA), deoxynivalenol (DON), zearalenone (ZEA) and fumonisins (FUMO), contents were analyzed by ELISA. More than 90 % of the samples were found to be contaminated by at least one toxin. The most frequent mycotoxin was the deoxynivalenol (71.60%). Around 40% of samples were contaminated with AFB1 and FB. Ochratoxine A and zearalenone were found in 16% and 32% of samples respectively. These results demonstrated that cereals produced in Romania present a particular pattern of fungal mycoflora and mycotoxin contamination since DON, ZEA and FUMO as well as AFB1 and OTA were observed.

Keywords: fungal contamination survey, mycotoxin contamination survey, feedstuff ingredients, Romania

INTRODUCTION

Fungal development in alimentary substrates can lead to different detrimental effects: alterations of aspect and technological properties, modifications of nutritive value, development of mycosis and allergy agents, and production of mycotoxins (Bennett and Klich, 2003). In Europe, due to the temperate climate, *Fusarium* fungi are usually found as major contaminants of cereals (Domijan and al., 2005; Krysinska-Traczyk et al., 2007). Their development may lead to contamination of raw material with zearalenone (Cervero and al. 2007; Mankeviciene and al., 2007; Shollenberger et al., 2006), fumonisins (Arino et al., 2007; Domijan and al., 2005; Engelhardt et al., 2006;

Fandohan et al., 2005; Pietri et al., 2004) and deoxynivalenol (Mankeviciene et al., 2007; Pietri et al., 2004; Shollenberger et al., 2006). The development of *Penicillium* species, such as *P. verrucosum* may lead to Ochratoxin A contamination (Domijan et al., 2005; Krysinska-Traczyk et al., 2007). More rarely in Europe, the development of *Aspergillus* species such as *A. flavus* and *A. parasiticus*, can lead to the presence of aflatoxin B1, especially after warm summers (Giorni and al., 2007; Martins et al., 2007; Pietri et al., 2004).

Mycotoxins are usually considered as relevant for public health (Milicevic et al., 2010), some of them being considered as carcinogenic. Thus, aflatoxin B1 (AB1) is considered the most potent natural carcinogen, responsible for the appearance of humans and animals hepatocarcinoma. AFB1 is included in group 1 human carcinogen molecules by IRCC (Autrup et al., 1991; Vainio and al., 1992). Ochratoxin A (OTA) is nephrotoxic causing impairment in humans and animals tubulonecrosis (Pohland et al., 1992; Marquardt and Frohlich, 1992; Abouzied et al., 2002; Vrabceva et al., 2000; Vrabceva et al., 2004). OTA is included in group 2B carcinogens molecules to animals and possibly carcinogenic to humans. (Vainio and al., 1992).

Fumonisin toxicity is characterized by the appearance of clinical signs very different depending on the species: to cause equine leukoencephalomalacia (liquefaction cerebral white matter) and histopathological abnormalities in the liver and kidneys, (Bailly et al., 1996) and pulmonary oedema in pig (Osweiler and al., 1992; Ross and al., 1992). In humans fumonisin B1 (FB1) is suspected of being involved in cancer of the oesophagus (Luo et al., 1990; Yoshizawa et al., 1994). FB1 is included in group 2B carcinogens molecules to animals and possibly carcinogenic to humans. Zearalenone (ZEN) induce hyper-oestrogenism in animals (Rainey et al., 1991), characterized by oedema vaginal (Kaliyamurthy et al., 1997), ovarian atrophy, enlarged mammary glands, reduced testosterone levels and sperm quality, the appearance of sterility" (Etienne and Dourmad, 1994).

The toxic effects of deoxynivalenol (DON) are associated with gastrointestinal disorders. Intoxications characterized by refusing food poisoning, nausea, vomiting, were observed in pigs (Pollman et al., 1985; Trenholm et al., 1984; Harvey et al., 1989), lambs (Harvey et al., 1986), chickens (Hamilton et al., 1985; Huff et al., 1981; Huff et al., 1986; Kubena et al., 1985; Kubena et al., 1989; Swamy et al., 2002), ducks (Boston et al., 1996) and turkeys (Hamilton et al., 1985; Morris et al., 1999). All species are sensitive to the action of deoxynivalenol, but toxicity is different from one species to another.

Within this context, efforts to assess human exposure in European Union (E.U.) have been undertaken within SCOOP projects (Scientific Cooperation on Questions relating to Foods), (Milicevic, 2010, Schothorst, van Egmond, 2004). They aimed to evaluate food and feeds' mycotoxins contamination and the

intake of mycotoxins by EU inhabitants (Gareis et al., 2004; Miraglia and Brera, 2002). Moreover the optimization of fungi and mycotoxin detection, facilitate the monitoring of these contaminants in foods and feeds in Europe and around the world. For example, extensive survey data on FBs in maize indicate that a high proportion of maize is contaminated with this toxin (WHO-IPCS, 2000; Placinta et al., 1999; Murphy et al., 1996). The level of FB contamination varies between different regions of each continent according to the climatic conditions. In most samples, FB1 has been the most prevalent toxin, followed by FB2 and FB3. In countries of Africa, North and South America, Asia, and Europe, FB1 has been reported at levels ranging from 0.01 to 155 mg/kg, FB2 occurring also from 0.01 to 22.96 mg/kg (Taranu et al., 2008). Other example showed that deoxynivalenol is the most prevalent trichothecene in crop production in Europe and North America (Schothorst, van Egmond, 2004, CAST, 2003).

Romania was not included in such surveys and only few data are available concerning mycotoxin contamination of cereals produced in this new E.U. member state (Curtui et al., 1998). Moreover due to its continental climate with cold winter and hot and dry summers, fungal mycoflora and mycotoxin contamination of cereals produced in may differ from that reported in other European countries. A first survey study on fungal mycoflora (*Aspergillus*, *Fusarium*, *Penicillium*) and mycotoxin (ochratoxin A, aflatoxin B1, deoxynivalenol, zearalenone and fumonisins) contamination of cereals produced in the South East part of Romania during the 2002 to 2004 years (110 cereal samples (54 corn samples, 35 wheat samples and 21 barley samples) showed that cereals produced in Romania present a particular pattern of fungal mycoflora and mycotoxin contamination (Tabuc et al., 2009). Indeed, DON and ZEA appear important contaminant as reported for cereals produced also in North and Central part of Europe. Also, AFB1 in maize often overtakes EU regulation in human food, as observed after exceptional dry and hot summer in some countries of south Europe. This last point specially highlights that the carcinogenic mycotoxin AFB1 has still to be monitored in Europe, since local or temporary climatic conditions can lead to contamination of food and feeds.

The aim of the present study was to continue the Romanian survey by analysing fungal mycoflora and mycotoxin contamination of cereals produced in the South East part of Romania during the 2008 to 2010 years.

MATERIAL AND METHODS

Solvents and reagents

All solvents and reagents were purchased from Merck (Germany) and were of analytical grade.

Samples

A total of 86 samples (21 maize, 21 wheat, 11 barley, 4 oats, 1 rye, 12 soya, 6 sunflower, 4 colza, 3 rice, 3 triticale), coming from South Eastern part of Romania were analysed for fungal and mycotoxin content before being used in the manufacture of feed. Although no statistical sampling plan was done, this study was made on all cereal samples received by INCDBNA during 2008-2010 from different merchants; that is why the number of samples varied from one year to another according to the following schedule: 42 samples in 2008; 32 in 2009 and 12 in 2010. They were analysed at reception, in the INCDBNA's laboratory.

Fungal count and identification

Twenty grams of sample were dispersed in 180 ml of 0.05% Tween 80 solution using a warring blender mixer. 1 ml of each decimal dilution was plated on both malt agar medium (2% agar, 2% malt, 50 ppm chloramphenicol) (32) and malt salt agar medium (malt agar + 6% NaCl) (Rabie and al., 1997). Typical fungal colonies were counted after 3, 5 and 7 days of culture at 25 and 31°C and results were expressed as Colony Forming Unit (CFU)/g of sample. After isolation and planting out on Czapek medium or Potato Dextrose Agar (Oxoid, Dardilly, France), *Aspergillus*, *Penicillium* and *Fusarium* were then identified to species level according to Rapper and Fennell (1965), Pitt (1988) and Nelson and al. (1983).

Mycotoxin quantification

300 g of samples were finely grounded into powder. A 20g sub-sample was then extracted by mechanical agitation for 3 min in a warring blender using 100 ml of 70% methanol for aflatoxin B1, zearalenone and fumonisins, 50% methanol for ochratoxin A, and de-ionized water for deoxynivalenol. Extract was filtered on Whatman n°1 filter.

The concentration of the monitored mycotoxins (ochratoxin A, aflatoxin B1, deoxynivalenol, zearalenone and fumonisins) was determined using immunoenzymatic ELISA kits (Veratox, Neogen, MI, 48912, USA/Canada) as recommended by the manufacturer (Abouzied and al., 1996; Dorner and al., 1993). The optical density was read within 20 min on a microplate reader (TECAN SUNRISE, Austria) at 650 nm. Limits of detection (LOD) and quantification (LOQ) were respectively 1 µg/kg for ochratoxin A, 0.5 µg/kg for

aflatoxin B1, 0.1 mg/kg for deoxynivalenol, 10 µg/kg for zearalenone, 50 mg/kg for fumonisins.

RESULTS

Fungal population of cereal samples

The analysis of fungal contamination revealed that maize was the most contaminated sample with a mean fungal count of 355×10^3 CFU/g followed by wheat and oats that presented respective mean fungal counts of 222.6 and 206×10^3 CFU/g.

Analysis of fungal mycoflora at the genus level revealed only weak differences depending on the nature of the cereals. *Aspergillus* was the predominant genus, found in 80.95, 71.87 and 91.66% of 2008, 2009 and 2010 years respectively. *Fusarium* and *Penicillium* species were also frequently found (Table 1).

Table 1. Fungal contamination (% of samples)

	2008 (n = 42)	2009 (n = 32)	2010 (n = 12)
<i>Aspergillus sp.</i>	80.95	71.87	91.66
<i>A. niger</i>	54.70	59.40	75.00
<i>A. flavus</i>	42.80	31.20	66.60
<i>A. versicolor</i>	38.00	31.20	58.30
<i>A. ochraceus</i>	16.60	25.00	16.60
Other	19.00	43.70	33.30
<i>Fusarium sp.</i>	54.76	37.51	33.33
<i>F. graminearum</i>	47.60	18.70	33.30
<i>F. culmorum</i>	33.30	28.10	16.60
<i>F. verticillioides</i>	7.10	0.00	16.60
Other	26.20	21.80	16.60
<i>Penicillium sp.</i>	28.57	31.25	48.00
<i>P. citrinum</i>	14.20	12.50	16.60
<i>P. purpurogenum</i>	4.76	9.30	16.60
<i>P. brevicompactum</i>	0.00	15.60	8.30
Other	9.50	6.20	25.00
<i>Mucor</i>	14.28	15.62	25.00
<i>Rhizopus</i>	7.14	15.62	25.00
<i>Cladosporium</i>	9.52	6.25	8.33
<i>Absidia</i>	2.38	6.25	0.00

Because mycotoxins contamination depends on the fungal species developing on the substrate, identification of *Aspergillus*, *Fusarium* and *Penicillium* strains was done to the species level. Results are reported in Table 1. Among *Aspergillus* species, *A. niger* was the most frequently found in all

tested cereals, followed by *A. flavus*, *A. versicolor* and *A. ochraceus*. Other identified *Aspergillus* species were *A. candidus*, *A. glaucus*, *A. restrictus* and *A. terreus*.

The *Fusarium* species found in cereal samples mainly belonged to *F. graminearum* and *F. culmorum* species. In maize, *F. verticillioides* was also found as a contaminant of 7.1 and 16.6% of samples in 2008 and 2010 years respectively.

Penicillium isolates mainly belonged to *P. citrinum*, *P. purpurogenum* and *P. brevicompactum*, species. As observed for *Aspergillus* and *Fusarium*, only mild differences could be noted between cereals.

Many of these fungal species are known to be potentially toxigenic. Therefore, mycotoxin content of samples was analysed.

Mycotoxin contamination of cereal samples

Cereal samples were analysed for aflatoxin B1 (AFB1), ochratoxin A (OTA) deoxynivalenol (DON), zearalenone (ZEA), and fumonisins (FB) contamination. Results are reported in Table 2.

Table 2. Mycotoxins contamination of cereal samples in 2008-2010

	2008 (n=42)	2009 (n=32)	2010 (n=12)
Aflatoxin B1			
Mean (\pm SE)	1.71 (\pm 8.3)	0.59 (\pm 0.94)	4.11 (\pm 12.3)
Range of contamination ($\mu\text{g/g}$)	0 – 51.7	0 – 2.3	0 – 42.6
Numbers of samples > 5 $\mu\text{g/kg}$ *	2 (4.76%)	0	1 (8.33%)
Ochratoxin A			
Mean (\pm SE)	1.92 (\pm 12.5)	1.86 (\pm 5.2)	1.44 (\pm 4.12)
Range of contamination ($\mu\text{g/g}$)	0 – 81	0 – 25.8	0 – 14.4
Numbers of samples > 5 $\mu\text{g/kg}$ *	1 (2.38%)	1 (3.12%)	1 (8.33%)
Deoxynivalenol			
Mean (\pm SE)	165.43 (\pm 370.62)	61.73 (\pm 145.26)	56.92 (\pm 42.73)
Range of contamination ($\mu\text{g/g}$)	0 – 2248.2	0 – 632.7	0 – 158.9
Numbers of samples > 1750 $\mu\text{g/kg}$ *	1 (2.38%)	0	0
Zearalenone			
Mean (\pm SE)	8 (\pm 1.84)	91.87 (\pm 109.92)	48.47 (\pm 194)
Range of contamination ($\mu\text{g/g}$)	0 – 336	0 – 282.4	0 – 496.1
Numbers of samples > 100 $\mu\text{g/kg}$ *	1 (2.38%)	12 (37.5%)	1 (8.33%)
Fumonisins			
Mean (\pm SE)	61.10 (\pm 142.53)	53.74 (\pm 189.42)	36.17 (\pm 80.32)
Range of contamination ($\mu\text{g/g}$)	0 - 784.5	0 – 1008.1	0 – 260.2
Numbers of samples > 100 $\mu\text{g/kg}$ *	6 (14.28%)	4 (12.5%)	2 (16.66%)

*EU regulation

AFB1 contamination was observed in 38 % of maize samples. Mean level of contamination was about 3.2 $\mu\text{g/kg}$, the highest contamination levels observed being about 42.6 $\mu\text{g/kg}$. 4.76% exceeded EU regulation for that

contaminant. For wheat, barley, oats, rye, soya, sunflower, colza, rice and triticale, AFB1 contamination appeared very rare, no sample out of 81 analysed exceeded the regulatory EU limit of 5 µg/kg (FAO, 2004), the level of AFB1 was between 0.1 and 2.3 µg/kg.

OTA contamination was observed in 13.5 % of samples analysed, only 3 samples out of 81 analysed exceeded the regulatory EU limit of 5 µg/kg (FAO, 2004). The level of OTA was between 0.8 and 81 µg/kg. Ochratoxin A was not observed in barley, oats, rye and rice samples analysed.

DON was the most frequent mycotoxin of analysed samples since more than 70% of samples were found to be contaminated. Only one samples of maize exceeded 1750 µg/kg that is EU regulation for DON (EU regulation, 2005), 2248.2 µg DON/kg (maize). The level of DON was between 5.4 and 880 µg/kg.

ZEA was observed in 32 % of samples analysed, but 53.85 % of samples contaminated exceeded 100 µg/kg that corresponds to EU regulation for ZEA (EU regulation ,2005), the level of zearalenone was between 1.6 and 496.1 µg/kg. ZEA was not observed in oats, rye and rice samples analysed.

FUMO was observed in 40.74 % of samples analysed, 47.61 % of wheat samples and 57.14 % of maize samples were found to be contaminated with fumonisins. 14.81 % of samples analysed exceeded 100 µg/kg that corresponds to EU regulation for FUMO (EU regulation, 2005), with highest level 1008.1 µg FUMO/kg (soya).

DISCUSSION

Romania is located in the South East part of Europe, a continental climate characterized by dry and cold winter and hot summer prevails in this country. This climate may influence fungal species able to develop on cultures grown in this country, and both fungal and mycotoxins contamination of cereals may differ from those reported in other European countries.

We showed that *Aspergillus* fungi were very frequent contaminants of maize, wheat and barley. This is in agreement with other study done in countries where climate during spring and summer may be comparable such as Italy or Spain (Giorni et al., 2007; Medina et al., 2006). *Aspergillus* identification at the species level revealed that *Aspergillus niger* was the most frequent contaminant of cereals. This species is a very frequent fungal contaminant found worldwide on various substrates such as cereals, but also grapes, or coffee bean (Battilani et al., 2006; Leong and al., 2007; Magnoli et al., 2007). Although this species is not considered as an important mycotoxin producer, it has been shown to produce ochratoxin A, usually at low level (Hajjaji et al., 2006).

Aspergillus ochraceus, the most important producer of ochratoxin A (Pardo and al., 2006; Mateo and al., 2011), was isolated in the analysed samples, 16.6%, 25% and 16.6% in 2008, 2009 and 2010 respectively. OTA was found in 13.5 % of samples analysed, the mean level was 15.26 µg/kg. Only 3 samples out of 81 analysed exceeded the regulatory EU limit of 5 µg/kg. Ochratoxin A was not observed in barley, oats, rye and rice samples analysed.

Aspergillus flavus known to produce the carcinogenic mycotoxin AFB1 (Moreno and Suarez Fernandez, 1986), were also frequent contaminants in Romania. Two sample of maize and one sample of soya exceeded EU regulation for AFB1 (16.2, 42.6 and 51.7 µg AFB1/kg respectively). Although the presence of AFB1 in maize produced in Europe is surprising, this is not the first report of such a contamination. Indeed, recent surveys in Italy demonstrated the presence of AFB1 contamination of foods and feeds, (Giorni and al., 2007; Pietri and al., 2004).

Fusarium species were also frequently isolated from Romanian samples, as reported in other European countries. *F. graminearum* and *F. culmorum* were present on the samples analysed and more than 70% of samples were found contaminated with DON or ZEA. These results are in agreement with those reported in other regions of Romania (Curtui et al., 1998; Tabuc et al., 2009). They are also in agreement with results observed in countries located in north part of Europe such as the North of France, Germany, Norway, Belgium, Poland or Netherlands (Isebaert et al., 2005; Krysinska-Traczyk et al., 2007; Shollenberger et al., 2006). Among the tested samples, maize appeared the most contaminated with DON, in agreement with results from SCOOP task (Gareis and al., 2003). Levels of contamination by deoxynivalenol were moderated, only one sample of maize exceeded EU regulation (1750 µg/kg) (EU regulation, 2005).

Zearalenone is also an important contaminant since 53.85 % of analysed samples exceeded the content of 100 µg/kg that is EU regulation value for this toxin (EU regulation, 2005). Once again these contamination levels appear higher than those usually reported in other European countries (Gareis and al., 2003; Mankeviciene et al., 2007).

F. verticillioides was identified in maize samples. The frequency of contamination of maize grains with this fungal species is in agreement with occurrence observed in near countries, such as Croatia (Domijan et al., 2005). Indeed, *Fusarium verticillioides* prevalence was less than 10% in maize samples, whereas results coming from Spain, Argentina or Benin report a *Fusarium verticillioides* prevalence higher than 60% (Arino et al., 2007; Fandohan et al., 2005; Ono et al., 1999.). Fumonisin were found in 40.74 % analysed samples. The highest level was of 1008.1 µg FUMO/kg (soya).

Taken together, these results demonstrate that cereals produced in Romania present a particular pattern of fungal mycoflora and mycotoxin

contamination. Indeed, DON and ZEA appear important contaminants as well as AFB1, This last point specially highlights that AFB1 has still to be monitored in that country.

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