

# Fumonisin in Foods from Cordoba (Argentina), Presence: Mini Review

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total aflatoxins in peanuts, maize, their derivatives and for aflatoxin M1 in milk and powdered fluids. MERCOSUR regulations also include official methods of sampling and analysis. Brazil and Uruguay apply

exposed to them by ingestion, contact and inhalation and the effects can be acute or chronic. That the scientific community knows very well what happens with each of the mycotoxins, but the general population does not know much about it. We are conducting different investigations on exposed animals, but there are also works on different cell lines, fungal metabolites as well as molecular level. Another aspect that is being investigated is the effect of multiple mycotoxins and this is related to the environment, specifically climate change [31].

## Conclusion

As it is well known that Fumonisin B1 (FB1) is the most studied and considered potentially carcinogenic to humans, this involves greater care in the use of raw materials to produce food and especially those whose main matrix is corn. The food industry must deepen the controls of the same when receiving the grains to avoid the contamination. But the most important is that fumonisins such as mycotoxins in general are compounds that, in general, have a high thermal resistance, unlike what happens with microorganisms, that is why a heat treatment does not ensure the elimination of mycotoxins in a food contaminated. There are methods of chemical detoxification to destroy mycotoxins in food, but the danger of using this methodology is due to possible formation of products with some toxicity.

To avoid contamination of food with mycotoxins, we must act from the very moment of production, trying to minimize the entry of these mycotoxins in the food chain. This is achieved using the Good Practices in the field, the stages of collection, as in storage and marketing

In our country, as in other parts of the world, the climate has changed and this causes mycotoxins to be modified, that is, some fungal communities can be replaced by others, and the appearance of problems with certain types of mycotoxins where they do not exist.

The problem of mycotoxins is in the field, once incorporated into the plant, elimination is complicated, so Argentina must improve agricultural practices, prevention, control, resistance to plants to mold pollution and improve the conditions of storage of raw materials.

However, while it is not possible to attribute deaths or illnesses, fumonisins does not mean that they have no effect. In fact, in some regions of the world exposure to fumonisins could be higher and some populations more sensitive to toxicological effects. In addition, fumonisins levels in foods often exceed regulatory limits. Fumonisins monitoring and action to eliminate non-compliant food products is a financial burden for health authorities and food businesses alike. Therefore, it is possible for both public health and the economic benefits of reducing fumonisins contamination in food.

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