

عنوان مقاله:

Comparison of patulin mycotoxin content in 2 types of juices produced in West Azerbaijan of Iran

محل انتشار:

بیستمین کنگره ملی علوم و صنایع غذایی (سال: 1390)

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خلاصه مقاله:

Patulin is a mycotoxin produced by variety of molds. It is heat-stable and commonly found in putrid apples, pear, peach and grape. Patulin is a potent toxin and showed to have genotoxic effects on human. Based on valid international standards, maximum permitted amount of patulin is 50 PPB and maximum tolerable daily intake of patulin is 0.4 $\mu\text{g}/\text{kg}$ of body weight. Therefore determination of patulin is important because it can have harmful effects on health. In this study, patulin content of 84 samples (apple and peach juices), were determined by HPLC. The results showed that mean patulin content of samples was 23.53 $\mu\text{g}/\text{l}$ with a minimum of 15.43 and maximum of 60.86 regulatory relevant to peach and apple juices. In 32.58 percent of samples patulin contents were more than 50 $\mu\text{g}/\text{l}$. Due to the potential harmful effects of patulin in human, detection of patulin contents seems to be mandatory

کلمات کلیدی:

Apple juice, peach juice, patulin, HPLC, Urmia, Iran

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