

عنوان مقاله:

Process Reduction and HPLC Determination of Aflatoxins in Iranian Peanuts

محل انتشار:

سومین کنفرانس بین المللی دستاوردهای نوین پژوهشی در شیمی و مهندسی شیمی (سال: 1395)

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خلاصه مقاله:

In this paper, the effect of preparing process (including transportation, storage, initial sorting, roasting, drying and final sorting) in reduction of aflatoxin in Iranian peanuts was investigated. 20 peanut samples were mixed and extracted with a mixture of toluene/acetonitrile (95/5 wt %). The amounts of aflatoxins of real samples were measured by HPLC. Comparison of the rate of toxin lessening showed that the most determining factor was initial sorting (68.1%). According to results a positive correlations be between roasting temperature and reduction of aflatoxins in peanuts. Peanuts roasted for 40 min at 170 and 320°C resulted 1.53% and 15.87% reduction of AFB1, respectively

کلمات کلیدی:

Aflatoxin, Peanut, HPLC, Roasting

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