

عنوان مقاله:

Ochratoxin A in Food Products in Iran: A Systematic Review of the Evidence

محل انتشار:

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خلاصه مقاله:

Aims: Ochratoxin A (OTA) is a toxic metabolite, which is produced by *Penicillium* spp. and *Aspergillus* spp. This mold growth increases in abuse adequate moisture and temperature in food storage time and produces mycotoxins. The aim of this study was the evaluation of OTA in various foods with reviews of other studies in Iran from 2000 to 2016. **Instrument and Methods:** The literature was evaluated by searching the electronic databases of the Cochrane Database of Systematic Reviews, PubMed, SID, Science Direct, Iran Medex, Magiran, and Google scholar. **Results:** Based on obtained results, the breakfast cereal, hazelnut, pistachio, walnut, almond, white grape juice, white pepper, dried sour cherry, dried peach, and dried pineapple samples were not contaminated with OTA. In the conducted studies, the highest rate of the contamination with OTA was in grape juice, raisin, black and red pepper, fig, dried quince, and coconut samples. **Conclusion:** The results showed that the most contaminated samples had OTA levels lower than the Iranian national standards and European Union regulations. Nevertheless, it seems necessary to focus on the reduction of mold contamination and OTA in various foods in Iran

کلمات کلیدی:

Edible grain, grape, Iran, milk, ochratoxin A, raisin

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