

Title Mycotoxins in dried figs
Authors H. Karaca, S. Nas
Citation ISHS Acta Horticulturae 798:307-312. 2008.
Keywords dried fruits; *Ficus carica*; molds; aflatoxin; ochratoxin; citrinin; patulin

Abstract

Dried figs, an important export commodity of Turkey, are suitable food for mold contamination and growth. Toxicogenic molds can produce secondary metabolites called “mycotoxins” under favorable conditions and threaten human and animal health. The most dangerous kinds of these metabolites are aflatoxins. The allowed amounts of these toxic metabolites in food and feed have been restricted by legislation in many countries. Excess amounts of these metabolites in foods, including dried figs, have created some major problems for exports of dried figs from Turkey. In this study, we explain the relationship between dried figs, toxigenic molds and mycotoxins (especially aflatoxins) and present information of related studies on important export products, such as dried figs from Turkey. Moreover, methods to prevent mycotoxin contamination of these products are also discussed.