

Abstract

Post-harvest processing (traditional or ecological wet method, and dry method) and coffee pH did not play a significant role in *Aspergillus ochraceus* growth and OTA production. However, A_w did play a key role: the optimum for growth and toxigenesis was 0.95; below 0.80, coffee was protected. Temperature affected the rate of toxin production, when A_w was compatible: toxigenesis occurred from 10°C with an optimum at 35°C. The critical stage in the process was drying, where conditions propitious to *A. ochraceus* (A_w of 0.99–0.80) could be found for 2 days or more. Caffeine and chlorogenic acids had an inhibiting effect on OTA production.