

Title Effect of the post-harvest processing procedure on OTA occurrence in artificially contaminated coffee
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Abstract

The purpose of this work was to study how the type of post-harvest process, i.e. natural preparation known as the dry method, and two wet processes, affected contamination and toxin production up to the green coffee stage. Batches were contaminated with ochratoxin A or with OTA-producing strains of *Aspergillus ochraceus* and *Aspergillus niger*. For OTA artificial contamination, hulling or husk removal caused a reduction of OTA. When *A. ochraceus* was inoculated at low level, its growth was hampered by indigenous mould flora contrary that observed with *A. niger*. The fungal counts and OTA assays showed that the best way of limiting the development and impact of contaminating toxigenic flora “from the field” was the physical wet method.