

Title           Aflatoxins in Nigerian dry-roasted groundnuts  
Author         S. A. Bankole, B. M. Ogunsanwo and D. A. Eseigbe  
Citation       Food Chemistry Volume 89, Issue 4, March 2005, Pages 503-506  
Keyword       Aflatoxin; Dry roasted groundnuts; Fungi; Nigeria

#### **Abstract**

Samples of dry roasted groundnuts (DRG) purchased from street hawkers, markets and retail shops in southwestern Nigeria were analysed for moisture content, fungal populations and aflatoxin contamination. The moisture content varied from 2.1% to 3.6% while the mould counts, using the dilution plating method, ranged from  $2.9 \times 10^2$  to  $6.3 \times 10^2$  colony-forming units per gramme. Aflatoxin B<sub>1</sub> was found in 64.2% of samples with a mean of 25.5 ppb. Aflatoxins B<sub>2</sub>, G<sub>1</sub> and G<sub>2</sub> were detected in 26.4%, 11.3% and 2.8% of the samples with mean levels of 10.7, 7.2 and 8 ppb, respectively, in contaminated samples. It is concluded that the regular consumption of DRG by Nigerians might present potential health hazards to consumers.