Fish Health Management Workshop: North-South Dialogue on Capacity Building and Knowledge Transfer Approaches
19th - 24th Sept, 2022, Kisumu Hotel, Kenya

Addressing Global Food Security Challenges through Partnerships and Local Community Engagement





MYCOTOXINS: WHAT ARE THEY AND HOW DID THEY GET THERE?

Dr. Behnam Khatabi, Plant Pathologist University of Maryland Eastern Shore September 25, 2022

OUTLINE

- I. Types of mycotoxins
- II. Economic impacts
- III. Health impacts
- IV. Regulation of mycotoxins in the food/feed supply
- v. Factors influencing occurrence of mycotoxins
- vi. Determining mycotoxin levels
- vII. Management strategies

Mycotoxins

- Secondary metabolites produced by fungi that are toxic to animals
 - More than 300 known
 - Natural contaminants; most are chemically stable
- First identified with <u>Turkey X Disease</u>
- Alternative uses: antibiotics, biological reagents, chemical weapons, etc.







II. Economic impacts

- Direct and indirect costs
 - Yield loss to disease
 - Reduced crop value
 - Losses in animal productivity
 - Human health costs
 - Management
 - Prevention
 - Sampling/testing
 - > Mitigation
 - > Litigation
 - Research

I. Types of mycotoxins

Mycotoxin	Causal agent	Affected crops
Aflatoxins	Aspergillus flavus, A. parasiticus	Corn , cottonseed, peanut , tree nuts, sorghum
Deoxynivalenol (DON, vomitoxin)	Gibberella zeae (Fusarium graminearum)	Corn, wheat, barley, sorghum
Zearalenone	Gibberella zeae (Fusarium graminearum)	Corn, sorghum
Fumonisin	<i>Fusarium verticillioides</i> , <i>Fusarium</i> spp.	Corn, sorghum





Mycotoxins



Figure courtesy of VET-Magazin

Aspergillus flavus

- Fungus in Ascomycota phylum
- A common saprophyte within the soil but does cause disease on corn, peanut and cotton
- Also a common pre- and post-harvest contaminant
- Produces aflatoxins (secondary metabolites that are toxic to animals); B1 induces immunosuppression in chickens, lab rats, etc.





Images courtesy of Pioneer, APSnet and Mycopathologia websites

Aspergillus flavus

- Second leading cause of invasive aspergillosis
 - Can become a systemic infection and lead to death
- Also causes keratitis, <u>endocarditis and</u> cutaneous, urinary tract and central nervous system infections
- <u>Treatment involves antifungal drugs</u>; prognosis for invasive aspergillosis is generally poor





Mycotoxins - Aflatoxin

- Produced by Aspergillus flavus and A. parasiticus
- 14 different types of aflatoxin
 - B₁ considered most toxic / potent
- Host crops include corn, peanuts and soybean
- Environmental conditions affect toxin production
 - High moisture and high temperature



Images courtesy of Illinois.edu and APSnet websites

Mycotoxins - Aflatoxin

- Toxins target the liver, causing cirrhosis and cancer
- Can be passed through milk (dairy or human)
- Allowable concentration regulated by <u>FDA</u>
 - Depends on human food or animal feed
- Recent U.S. recalls include: <u>peanut butter</u>, <u>grits</u> and <u>pet food</u>



Images courtesy of The Milk Run and Cagle websites



Mycotoxins - Trichothecenes

- Produced by Fusarium spp.
- 40 different types of trichothecene
 - Deoxynivalenol (DON or vomitoxin) and T-2
 - Some (like T-2) can be absorbed through the skin
- Host crops include: wheat, barley, rice and corn
- <u>Favored</u> by high moisture and low temperature



Images courtesy of UW Extension and IA State.edu websites

Mycotoxins - Trichothecenes

- Toxins target gastrointestinal tract
 - Inhibit protein, RNA and DNA synthesis
 - Also cause hemorrhages and immunosuppression
- Allowable concentration regulated by <u>FDA</u>
 - Depends on human food or animal feed
- Recent global recalls include: <u>oat rolls</u>, <u>oatmeal</u>, and <u>couscous</u>



Images courtesy of Quicking.cn and Med.Utah.edu websites

Mycotoxins - <u>Citrinin</u>

- Produced by *Penicillium* and *Aspergillus* spp.
- Toxin targets the kidneys
 - Can be absorbed through the skin
 - Associated with <u>Balkan endemic nephropathy</u>

OMANIA

• Host crops include: oat, wheat, rye and rice







I. Types of mycotoxins



Aspergillus ear rot



Fusarium ear rot (Courtesy G. Munkvold)



Aspergillus pod rot



Aspergillus boll rot (Courtesy P. Cotty)



Gibberella ear rot (Courtesy G. Munkvold)



Fusarium head blight (Courtesy C. Griffey)

III. Health impacts - humans

- Aflatoxins
 - Liver cancer
 - Stunting
 - Reproductive problems
 - Immune suppression
 - Death (acute hepatitis)
- Deoxynivalenol (vomitoxin)
 - Nausea and vomiting
 - Fever, headaches
- Zearalenone
 - Mimics estrogen
- Fumonisin
 - Esophageal cancer
 - Neural tube birth defects

- Monitoring and regulation of mycotoxins in the food supply minimizes exposure and human health impacts in developed countries (but imposes an economic burden).
- Acute and chronic exposure to mycotoxins imposes a significant health burden in developing countries.

- United States Food and Drug Administration (U.S. FDA)
- <u>Advisory levels</u> provide guidance to industry concerning levels of a substance present in food or feed that are believed to provide an adequate margin of safety to protect human and animal health.
- <u>Action levels</u> specify a precise level of contamination at which the agency is prepared to take regulatory action.
- Aflatoxins action levels
- **Deoxynivalenol (vomitoxin)** advisory levels
- Zearalenone no established levels
- Fumonisin advisory/guidance levels
- International markets have their own standards (lower limits)
- Individual grain buyers may have a lower tolerance for mycotoxins

U.S. FDA action levels for aflatoxins

Product	Aflatoxin, ppb
All products, except milk, for human consumption	20 ppb
Corn for immature animals and dairy cattle	20 ppb
Corn and peanut products for breeding beef cattle, breeding swine, or mature poultry	100 ppb
Corn and peanut products for finishing swine	200 ppb
Corn and peanut products for finishing beef cattle	300 ppb
All other feedstuffs	20 ppb
Milk	0.5 ppb

U.S. FDA advisory levels for DON

Product	DON, ppm
All finished wheat products for human consumption	1 ppm
Ruminating beef, feedlot cattle, chickens	10 ppm in <50% of diet
Swine	5 ppm in <20% of diet
All other animals	5 ppm in <40% of diet

*Dried distillers' grain and solubles (DDGS), co-products of ethanol production, have increased levels of mycotoxins

U.S. FDA advisory/guidance levels for fumonisin

Product	Fumonisin, ppm
Corn products for human consumption	2-3 ppm
Equids and rabbits	5 ppm, <20% of diet
Swine and catfish	20 ppm, <50% of diet
Breeding ruminants, breeding poultry	30 ppm, <50% of diet
Ruminants >3 months old and fed for slaughter	60 ppm, <50% of diet
Poultry fed for slaughter	100 ppm, <50% of diet
All others (includes dogs and cats)	10 ppm, <50% of diet

- Disease signs/symptoms ≠ mycotoxin contamination
- Dependent on:
 - Mycotoxin-producing potential of the fungus (variable between and within species)
 - Environmental conditions conducive to mycotoxin production







Fungus	Mycotoxin	Optimum temperature (°F)	Moisture
Aspergillus flavus	Aflatoxin	80-100	High grain moisture but severe drought stress
Gibberella zeae (Fusarium graminearum)	DON	70-85	High humidity (> 90% RH)
	Zearalenone	65-85	High humidity (> 90% RH)
Fusarium verticillioides	Fumonisin	80-100	Drought stress followed by wet weather (> 85% RH)

- Abiotic stress
 - Drought stress
 - Poor fertility

Biotic stress

Insect damage



Brown marmorated stink bug injury & mycotoxins





Fumonisin vs BMSB damage: r² = 0.26, *P* = 0.0004

Two phases of contamination

- Phase 1 crop development
 - Dependent on epidemiology of disease
- Phase 2 following maturation, field & postharvest
 - > Warm, humid conditions
 - Low levels of contamination in field can result in high levels in storage

- Levels of disease are not necessarily correlated with mycotoxin contamination
- Mycotoxin levels in a crop are variable within a field, plant, and individual kernels
- Proper sampling is necessary to estimate overall levels
- Many methods for mycotoxin detection and quantification are available

 Sampling: mycotoxin concentrations within a crop (field, plant, kernel) are highly variable

Fusarium ear rot



Variability in Aflatoxin Content of Corn Kernels in a Single Ear



Redrawn from Lee, et al., 1980. Cereal Chemistry 57:340-343.

- Sampling equipment and procedures
- 1. Manual Sampling
 - Grain probe or trier (barges, box cars, trucks, hopper containers)
- Bag trier (sacked grains)
- Pelican sampler (sampling grain in a falling stream)
- 2. Pneumatic Sampling or Hydraulic Probes (terminal elevator or processing plant probe)
- 3. Mechanical Sampling Systems

SOURCE: http://www.romerlabs.com/us/knowledge/sampling-for-mycotoxins/

- Detection and quantification
 - At buying point
 - Commercial kits (qualitative, quantitative)
 - Analytical labs (HPLC, GC/MS)
 - Commercial laboratories
 - University testing services

- Good agricultural practices (GAP)
 - Irrigation (avoid drought stress) not always feasible/affordable
 - Cultural practices sanitation, tillage, crop rotation, plant and harvest date
- Resistant cultivars
 - Overcome by environment
- Insect control (sprays, Bt crops)
 - Helps but inconsistent

VII. Management strategies - aflatoxin

Competitive displacement of aflatoxin-producing fungi. Over the past few decades, an estimated 10⁶ acres of crops have been treated with strains of *A. flavus* that do not produce aflatoxins

	Aflatoxin B ₁ (mg kg ⁻¹)	Infection (%)	<i>A. flavus</i> on crop (spores/g)	Applied strain (%)
Treated	0.3 b	1.03 a	23,949 a	100 a
Control	81.8 a	0.85 a	28,949 a	7 b

Cotty 1994, Phytopathology

VII. Management strategies - aflatoxin

Biopesticides – aflatoxin control

- Good agricultural practices
 - Early harvesting
 - Proper harvesting
 - Physical treatment
 - Sanitation
 - Proper storage
 - Insect management
 - Other methods
- Biological control
- Chemical control

- Decontamination
- Breeding for resistance
- Legislation
- Surveillance and awareness creation

- Postharvest
 - Sorting and physical separation of contaminated grain (dehulling)
 - Proper storage environment (dry, cool)
 - Maintain grain moisture below 15%
 - Control storage pests
 - Detoxification

- Detoxification
 - Blending (aflatoxin) typically not allowed by FDA
 - Ammoniation (aflatoxin) not allowed for corn, allowed for cottonseed (with restrictions)
 - Heat deactivation most mycotoxins are heat stable
 - Microbial degradation
 - Feed additives (binding agents)

Conclusion

- Mycoses are the best-known diseases of fungal etiology
- Mycotoxin (toxic secondary metabolites) describes pharmacologically active mold metabolites characterized by vertebrate toxicity
- Strain-specific
- Elicit overlapping toxigenic activities including carcinogenicity, inhibition of protein synthesis, immunosuppression, dermal irritation, and metabolic perturbations
- Mold contamination does not demonstrate mycotoxin contamination
- In the absence of appropriate investigative criteria and laboratory tests mycotoxicoses will remain diagnostically daunting diseases