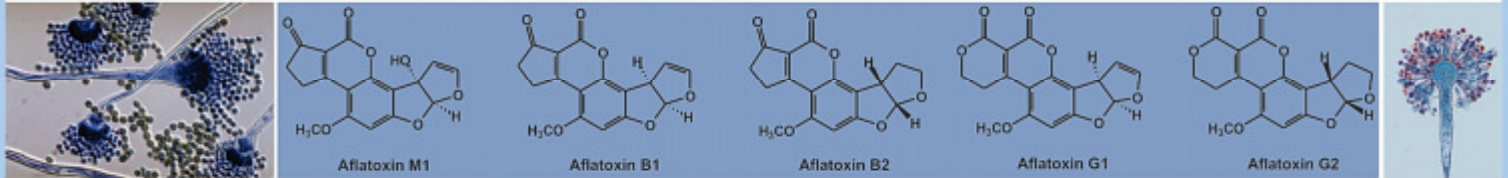


# DETERMINATION OF AFLATOXINS B1,B2,G1,G2 and M1 IN FOOD and FEED



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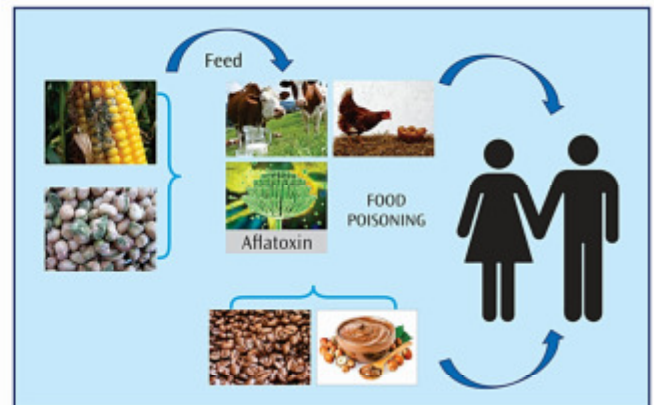
## INTRODUCTION

Aflatoxins are a family of toxins produced by certain fungi that are found on agricultural crops such as maize (corn), peanuts, cottonseed, and tree nuts. The main fungi that produce aflatoxins are *Aspergillus flavus* and *Aspergillus parasiticus*, which are abundant in warm and humid regions of the world. Aflatoxin-producing fungi can contaminate crops in the field, at harvest, and during storage.



## Aflatoxin Effect on Health

Liver, kidney, and spleen enlargement, fatty liver syndrome Kidney inflammation leading to kidney failure Decreased protein and fats digestion and absorptions, impaired carbohydrate breakdown, decreased motility, diarrhea...



## METHOD & MATERIALS

A sensitive and selective analytical method for the determination of Aflatoxins G1, G2, B1, B2 and M1 residues in food and feed by HPLC FLD.

This method uses simple sample preparation methods followed by HPLC FLD (using the immunoaffinity columns).

