



AFLATOXIN TESTING



5
WORKING
DAYS
TURNAROUND
Express Service
Available

- Nut and nut products testing
- Food Safety & Legal Compliance testing
- NATA accredited testing
- B1, B2, G1, G2 and Total Aflatoxin levels



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Aflatoxin determination

ALTSA has developed an in-house NATA accredited method for the determination of Aflatoxin in nuts and nut products. Our Liquid Chromatography Mass Spectrometry (LC-MSMS) units are capable of determining levels in parts per billion to ensure your product is safe to consume.

Are aflatoxins bad for humans?

Large doses of aflatoxins can lead to acute poisoning (aflatoxicosis) and can be life - threatening, usually through damage to the liver. Aflatoxins have also been shown to be genotoxic, meaning they can damage DNA and cause cancer in animal species. There is also evidence that they can cause liver cancer in humans and suppress the immune system.

But what are aflatoxins?

Aflatoxins are mould toxins or mycotoxins and are mainly produced by certain *Aspergillus* moulds. Several types of aflatoxins exist, but food contamination usually involves aflatoxins B1, B2, G1, and G2.

What foods are high in aflatoxins?

The foods most susceptible to aflatoxins include peanuts, corn, tree nuts such as almonds, Brazil nuts and pistachios, and some small grains such as rice. Aflatoxin M1 is also found in the milk of cows that eat aflatoxin B1 contaminated crops.

What do aflatoxins look and smell like?

Aflatoxins are colourless or pale yellow crystals and cannot be detected under normal light. Most often, the fungus that produces them shows up as a surface mould. Aflatoxins are odourless and contaminated food most often does not have any special or bad smell.