



**STANDARD 5
WORKING DAY
TURNAROUND TIME**

**EXPRESS SERVICE
AVAILABLE**

PATULIN TESTING

- Check for **food safe levels**
/minimise your risk
- Prepare for
Future Regulatory compliance
- **Monitor to minimise**
during production
- **Prevent expensive recalls**

WHAT IS PATULIN?



Patulin is a natural toxin found in mouldy foods. It is a mycotoxin produced by a variety of moulds, in particular, *Aspergillus*, *Penicillium* and *Byssochlamys*. It is a lactone that is heat-stable, so it is not destroyed by pasteurization or thermal denaturation.

What foods are high in Patulin?

Apples and apple products such as juice are the main sources of dietary exposure to patulin, but patulin can also been found in other fruits including pears, figs, and tomatoes, vegetables including capsicums, and grains such as wheat and corn.

Is Patulin bad for humans?

Patulin is toxic to various life forms, including humans, mammals, plants, and microorganisms. Exposure to patulin can lead to a wide range of health hazards, such as nausea, lung congestion, ulcers, DNA damage, immunosuppression, and an increased risk of cancer.

Patulin determination

ALTSA has developed an in-house NATA-accredited method for the determination of Patulin in juice products. The LC-MSMS units available in the food lab are capable of the determination in parts per billion levels to ensure your product is safe to consume.

Patulin Monitoring & Control during juice processing

ALTSA can advise on ways to minimise levels of patulin in resulting product.

TALK TO US TODAY - 03 4014 9760

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