Food contamination by mycotoxins produced by *Aspergillus* species in regard to human and animal health effects

*Aspergillus* is one of the most important genera in the spoilage of foods and animal feeds, containing a number of highly mycotoxigenic molds. The aflatoxigenic and ochratoxigenic species are the most important for human health. *Aspergillus* mycotoxins of greatest significance in foods and feeds are aflatoxins (AFs). *Aspergillus* species, like *Penicillium* species, produce toxins that exhibit a wide range of toxicities, and aflatoxin B1 is perhaps the most potent liver carcinogen known for a wide range of animal species, including humans. Ochratoxin A and citrinin both affect kidney function. One of the most commonly occurring molds in nature is *A. flavus*. *A. flavus* like *A. pararzeicicus* has a strong affinity with nuts and oilseeds. Significant amounts of aflatoxins can occur in peanuts, corn and other nuts and oilseeds, particularly in some tropical countries where crops may be grown under marginal conditions and where post harvest facilities are limited. In addition to their prevalence in crops, foods and feedstuff, AFs are frequently at high levels in airborne, respirable grain dust particles, representing an occupational and environmental hazard. Detection, control and prevention for the toxins will be discussed in this presentation.

**Biography**

Mirjana Menkovska, PhD is full Professor for Department of Food Technology and Biotechnology at the Institute of Animal Science, Sts. Cyril and Methodius University in Skopje, Macedonia. Her background is Food Technology. She graduated at the Faculty of Technology and Metallurgy in Skopje, took MS degree in Instrumental Analysis in Chemistry and Technology at the same University and PhD degree in Food Technology at the University of Belgrade, Serbia. She has published more than 150 papers in domestic and foreign scientific journals and participated at 90 scientific meetings in the country and abroad. Her bibliography data counts over 200 references. She has also translated scientific books (3) and reviewed scientific books (3) from English into Macedonian language. She has been many years a member of AACC, RACI, ISEKI, National contact person at EUCheMS - Division of Food Chemistry, ICC National Delegate, and member of many Scientific and Organizing Committees at many international and domestic scientific meetings and conferences, such as Food Technology Conferences.

**Notes:**