



Plans to prevent the consumption of mycotoxins, which are a significant danger in the food chain from the field to the table, by animals and humans

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Abstract

The food chain, referred to as farm to table, should actually be defined as the food chain from field to table. The reason for this is that we process the raw materials we obtain from the soil in feed factories and offer them to the consumption of animals. People who are the end consumers also consume animal products obtained from animals. Some measures should be taken to prevent or reduce mycotoxins below acceptable limits that may occur in mixed feed processes from field to table. It is impossible to destroy aflatoxins found in feed and feed raw materials at pellet press temperature (88-90 degrees). It needs to be heated up to 300 degrees Celsius in order to completely eliminate aflatoxins. Therefore, it is ensured that aflatoxins are detoxified by physical, chemical and biological methods and mycotoxins are reduced to acceptable levels. The most important methods used in feed mills are biological methods. In this method, aflatoxins are broken down using some bacteria (*Lactobacilli*) and yeasts (*Saccharomyces cerevisiae*). Yeasts are used directly in feed production, as well as glycomannan or esterified mannanoligosaccharides from cell walls are widely used. Adding adsorbents to feeds is the most effective method that prevents toxins from forming a complex with these substances, staying in the gastrointestinal tract and passing into the blood. When looking at mycotoxin binders in feeds, mainly hydrated sodium calcium aluminosilicates (HSCAS), clinoptilolite, sodium bentonite, *Saccharomyces cerevisiae*, yeast components such as glucomannan and *Lactobacilli* are used. All processes in the food chain from farm to table should be examined and both animal health and public health should be assured. We should create an action plan to ensure food safety at a certain rate by preventing feed raw materials, feed production processes and mycotoxins in animal mixed feeds in the food chain from field to table. We will examine food safety in terms of mycotoxins, starting from the field before the harvest to our table.

Biography

Yilmaz E working in the Korkutelim Feed Production Factory, Turkey and worked on the abstract that was entitled as Plans to prevent the consumption of mycotoxins, which are a significant danger in the food chain from the field to the table, by animals and humans.

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