## Maximum regulatory limits for aflatoxins and other mycotoxins

Ideally, official methods for detection and quantification of contaminants (such as aflatoxins) in food are set for contaminants for which there are accepted maximum limits(MLs).

Different regions and countries have set MLs for for mycotoxins in food. In Europe limits of 2ppb (for aflatoxin B1) and 4ppb (for total aflatoxins (B1+B2+G1+G2)) for cereals and cereal products (including maize and maize products) for direct human consumption are in place. Likewise, MLs of 5ppb for Aflatoxin B1 and 10ppb for total aflatoxins are set for maize to be sorted or otherwise processed physically before human consumption. The commission further set a method for sampling of cereals and cereals products in view of the prescribed limts. The regulated limits of mycotoxins in the European region are defined in the regulation of the European Community EG-VO 1881/2006. Limits for selected mycotoxins are summarized in Table 39. An abstract of the mycotoxin regulations in food and feed in the United States is shown in Table 40.

Codex Alimentarius Commission is repsonsible for setting maximum limits for mycotoxins in Food and feed. The Codex Commission has already adopted MLs for my cotoxins as shown below :

1. A maximum level of 10ppb for total aflatoxins in treenuts (almonds, hazelnuts, pistachios and shelled Brazil nuts) “ready to-eat” (IITA 2015: CAC, 2017).
2. ML of 15ppb for total aflatoxins in peanuts and treanuts destined for further processing (IITA 2015: CAC, 2017).,
3. ML of 2000 ppb for fumonisins in maize and maize flour for direct human consumption (CAC, 2014)
4. ML of 4000 ppb for fumonisins in maize for further processing (CAC ,2014)
5. ML of 2000 ppb for Deoxynivalenol in raw cereal grains (wheat, maize and barley) (CAC, 2015)
6. ML of 1000ppb for Deoxynivalenol in flour, semolina, meal and flakes derived from wheat, maize and barley (CAC, 2015)
7. ML of 200 ppb for cereal-based foods for infants and young children (CAC, 2015)

Sampling and analysis methods for these MLs are also prescribed by the Commission.

Countries in Africa who have set MLs for aflatoxins in food prescribe 5ppb for aflatoxin B1 and 10 ppb for total aflatoxins (FAO, 2004). In the East Africa region Limits are set for aflatoxins and fumonisins (EAC Standards Office, 2015; IITA, 2015). These are 5ppb for aflatoxins B1 and 10ppb for total aflatoxins and 2000ppb for fumonisins in maize grain, maize flour, wheat grain, wheat flour, Milled rice Macaroni, spaghetti and vermicelli Durum wheat semolina Finger millet flour Maize gluten, Groundnuts (peanuts), Sorghum flour, Pearl millet/bulbrush flour, Dry beans, Dry soybeans, Cassava wheat composite Flour, Composite flour, Pearl millet grains, Green grams, Sorghum grains, Finger millet grains, Faba beans, Rough (paddy) Rice, Brown Rice, Soya protein products and Textured soya protein products

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