CURRENT IMPORTANCE OF OCHRATOXIN A IN FOOD

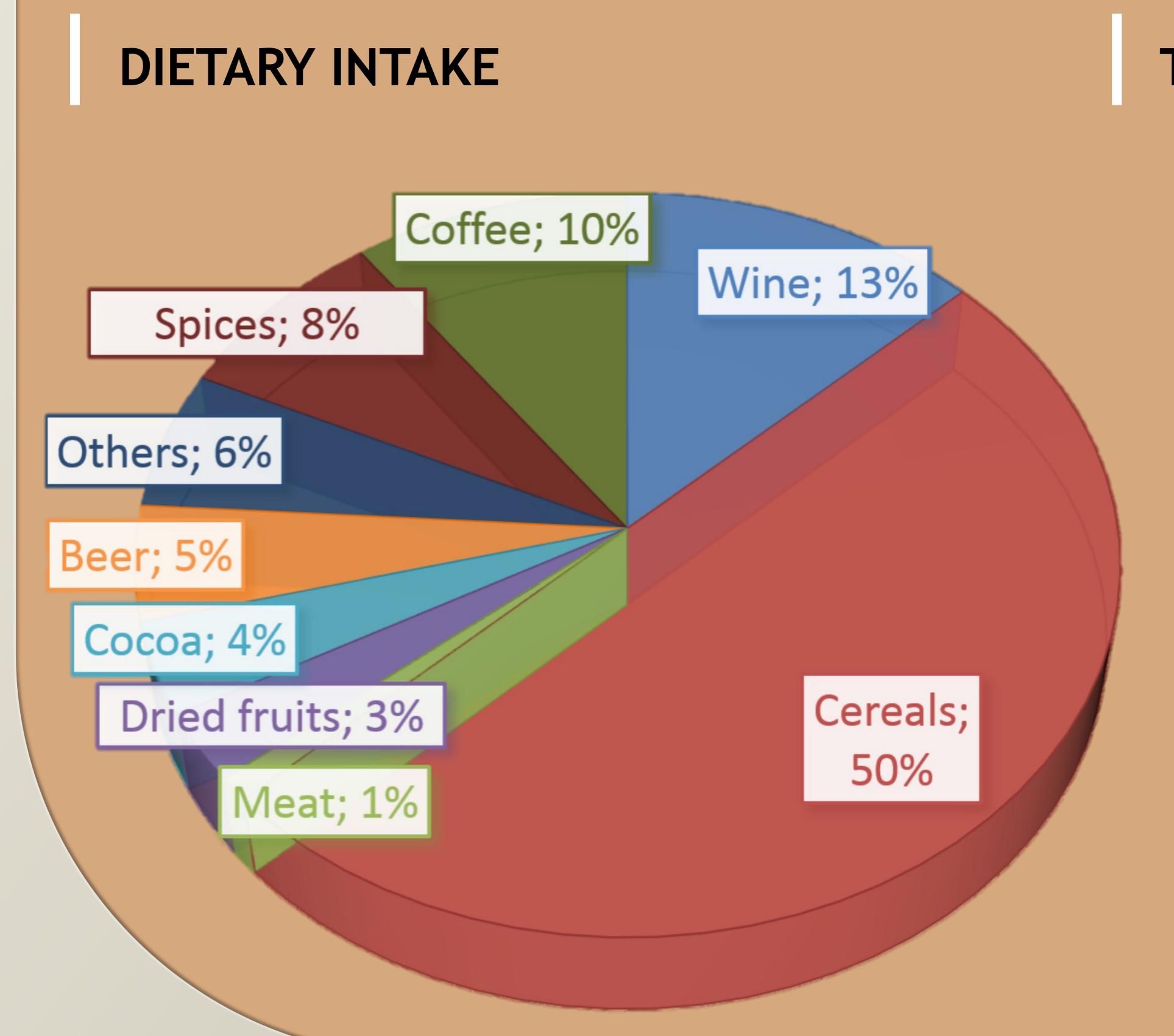
Meritxell Vives

FUNGI

- * Aspergillus carbonarius
- Aspergillus niger
- Aspergillus ochraceus
- * Aspergillus westerdijkiae
- Aspergillus steynii
- Penicillium nordicum
- Penicillium verrucosum

LEGISLATION

- ❖ COMMISSION REGULATION (EU) N° 594/2012 of 5 July 2012 amending Regulation (EC) 1881/2006
- Tolerable Weekly Intake (TWI) of 120 ng/kg b.w. for OTA



TOXICITY

* NEPHROTOXIC

Affects the kidney
Balkan endemic nephropathy (BEN)
Tunisian nephropathy (TCIN)

* NEUROTOXIC

Affects the central nervous system (CNS)

* IMMUNOTOXIC

Affects the bone marrow Affects the immune system

* TERATOGENIC

Fetal abnormalities

* CARCINOGENIC

Urinary tract tumors (UTT)

Possible human carcinogen (2B, IARC)

GENOTOXIC

CONCLUSIONS

- Problematic because we find OTA in many daily food.
- In the European legislation, OTA concentration has been changed when taking into consideration the viability of good practice.
- Even though the exposition is not used to being high is important to keep on researching.