CURRENT IMPORTANCE OF OCHRATOXIN A IN FOOD

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

Legislation
- Tolerable Weekly Intake (TWI) of 120 ng/kg b.w. for OTA

Dietary Intake
- Cereals: 50%
- Meat: 1%
- Dried fruits: 3%
- Cocoa: 4%
- Beer: 5%
- Others: 6%
- Spices: 8%
- Wine: 13%
- Coffee: 10%

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.