

NATURAL TOXINS: OCCURRENCE OF MYCOTOXINS AND PHYTOTOXINS IN FOOD

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Natural toxins are toxic compounds that are naturally produced by living organisms. These toxins are not harmful to the organisms themselves but they may be toxic to humans when consumed. The toxicity of natural toxins can include adverse health effects like acute poisoning or even long-term health consequences such as cancer. In general, human intervention can help to minimise the occurrence of such toxins in the food. Examples include good postharvest management of fresh produce, proper processing of the natural ingredients during food preparation and production, as well as the avoidance of certain species of food known to be poisonous. Special focus will be made on the occurrence of emerging mycotoxins and phytotoxins in food and the development of analytical testing methods to tackle these food safety concerns.

Mycotoxins, phytotoxins