



Review article

Occurrence of deoxynivalenol in cereals and cereal based products: a short review

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| ARTICLEINFO | ABSTRACT | |
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| Article history: Received 06 January 2014 Accepted 20 January 2014 Available online 29 January 2014 | During recent decades, the contamination of cereal grains wit toxic metabolites of <i>Fusarium</i> species has been increasingl documented. Deoxynivalenol (DON) is one of the most commo trichothecene toxins produced by <i>F. graminearum</i> . Wheat, rice, cor | |
| Keywords: Deoxynivalenol <i>Fusarium graminearum</i> Mycotoxin Trichothecenes | (maize), oats, barley and other grains used for human and animal consumption are frequently contaminated with DON. DON affects animal and human health causing vomiting, acute temporary nausea, diarrhea, abdominal pain, headache, dizziness, and fever. In this paper, we reviewed recent studies in DON contamination in cereals and cereal based products. | |
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1. Introduction

The presence of mycotoxins in agricultural products, mostly grains, has a potential hazard to the health of humans and animals. Cereal plants may be contaminated by mycotoxigenic fungal strains during anthesis that continue their proliferation during harvest and storage under favourable conditions (Bensassi et al., 2010). Trichothecenes which are a large group of agriculturally important mycotoxins, are produced mainly by species belonging to the genus *Fusarium*. According to their chemical structure, they have been classified into four groups: types A–D, the most found in cereals are types A and B. The most prevalent B-trichothecenes are deoxynivalenol (DON), nivalenol (NIV), 15-acetyldeoxynivalenol (15-AcDON) and 3-acetyldeoxynivalenol (3-AcDON) (Bensassi et al.

al., 2010; Bottalico, 1998; Hussein and Brasel, 2001). Among the trichothecenes, DON is detected most frequently worldwide and in highest concentrations in cereal grains in Poland, Germany, Japan, New Zealand, and the Americas (Mirabolfathy and Karami-osboo, 2013). DON is one of several mycotoxins produced by certain Fusarium species that frequently infect wheat, corn, rye, rice, oats, barley and other grains in the field or during storage (Kushiro, 2008; Ji et al., 2011). F. graminearum Schw. is one of the most frequently found Fusarium species on cereals. F. graminearum has a broad host range and can cause Fusarium head blight of wheat and barley often called FHB which has been reported in wheat growing areas worldwide but is especially prevalent in temperate climates when relatively cool temperatures and weather coincide during flowering stage (Mirabolfathy and Karami-osboo, 2013; Goswami and Corby kistler, 2004). DON affects animal and human health causing vomiting, acute temporary nausea, diarrhea, abdominal pain, headache, dizziness, and fever (Sobrova et al., 2010). It is also know as vomitoxin due to his strong emetic effects after consumption, because it is transported into the brain, where it runs dopaminergic receptors. The emetic effects of this mycotoxin were firstly described in Japanese men consuming mouldy barley containing Fusarium fungi in 1972 (Kushiro, 2008; Sobrova et al., 2010). DON is reported to be a very stable compound, both during storage, milling and the processing, cooking of food and does not degrade at high temperatures and also bind to the ribosomal peptidyl-transferase site and inhibit protein and DNA synthesis, consequently exposure results in decreased cell proliferation (Simsek et al., 2012; Shifrin and Anderson, 1999). Physico-chemical properties of DON were shown in Table 1 (Sobrova et al., 2010). The limiting rates of DON in cereals and cereal products were shown in Table 2 (Pestka et al., 2007). In this paper, we reviewed recent studies in DON contamination in cereals and cereal based products.

| Physico-chemical properties of deoxynivalenol. | | | | |
|--|--|--|--|--|
| Property | Information | | | |
| Name | Deoxynivalenol (DON), vomitoxin | | | |
| IUPAC name | 12,13-epoxy-3α,7α,15-trihydroxytrichothec-9-en- | | | |
| | 8on | | | |
| Molecular formula | $H_{15}O_{20}O_{6}$ | | | |
| Molar mass | 296.32 g/mol | | | |
| Physical state | Colourless fine needles | | | |
| Boiling Point (°C) | 543.9 ± 50.0 °C | | | |
| Melting Point (°C) | 151–153 °C | | | |
| Flash Point (°C) | 206.9 ± 2.5 | | | |
| | polar organic solvents (e.g., methanol, ethanol, | | | |
| Soluble in | acetonitrile, chloroform, and ethyl acetate) and | | | |
| | water | | | |

Table 1

Table 2

Maximum limits for DON in cereals and cereal products.

| Deoxynivalenol | Maximum Limit (μg/kg) |
|---|--------------------------|
| Unprocessed cereals, other than durum wheat, oats and maize | 1250 |
| Unprocessed durum wheat and oats | 1750 |
| Cereals intended for direct human consumption, cereal flour, bran for direct human consumption and germ (with the exception of products for infants and young children listed below) | 750 |
| Processed cereal-based foods and baby foods for infants and young children | 200 |
| Bread, pastries, biscuits, cereal snacks and breakfast cereals | 500 |

R.K. Darsanaki et al. / Scientific Journal of Biological Sciences (2014) 3(1) 1-5

| Year | Region | Technique | Sample | Positive samples | Range | Reference |
|------------|------------|-----------|--|--|--|--|
| 1999 | Germany | HPLC | 60 Wheat flour | 98.3% | 15–1379 μg/kg | Schollenberger et al. (2002) |
| 2002 -2003 | Turkey | HPLC | 50 Beer | ND | ND | Omurtag and Beyoglu (2007) |
| 2004-2005 | Iran | HPLC | 60 Corn | 76.7% | 54.4-518.4 ng/g | Karami-Osboo et al. (2010) |
| 2004-2005 | Serbia | LC | 76 Maize 16 Wheat 24 Soybean 19 Sunflower 4 Barley | Maize44.7% Wheat37.5% Sunflower47.4% Soybean8.3% Barley25% | Maize0.040–2.460 Wheat0.057- 1.840 Soybean0.100 Sunflower0.040- 0.788 Barley0.040-0.304mg/kg | Jajic et al. (2008) |
| 2005 | Spain | GC | 175 Corn-based food products | 26.8% | 26.1–131.7µg/kg | Castillo et al. (2008) |
| 2006 | Iran | ELISA | 227 Wheat 154 Barley | Wheat44.97 % Barley 78.36% | Wheat18.53 to 192.81 Barley15.19 to 280.6 ng/g | Mirabolfathy and Karami- Osboo (2013) |
| 2007 | Tunisia | HPLC | 65 Durum wheat | 83% | 12.8 - 30.5μg/g | Bensassi et al. (2010) |
| 2009 | Spain | GC/MS | 75 Bread 75 Pasta | Bread28% Pasta62.6% | Bread12.2- 146.6 Pasta10.9–623.3µg/kg | Osnaya et al. (2011) |
| 2009 | Poland | ELISA | 91 Beer | 100% | 6-70.2 μg/L | Kuzdralinski et al. (2013) |
| 2010 | Indonesian | HPLC | 24 Maize kernels 26 Maize based food products | 100% | 47 - 348 μg/kg | Setyabudi et al. (2013) |
| 2012 | China | GC/MS | 40 Soy sauces | 97.5% | 4.5-1245.6 μg /l | Zhao et al. (2013) |
| 2011 | Italy | ELISA | 35 Maize 15 Barley 12 Oats 10 Rice bran | Maize 37.1% Barley73.3% Rice bran 30% | Maize0.3-1.9 Barley0.2-0.9 Rice bran0.4-1.2mg/kg | Cortinovis et al. (2012) |
| 2012 | India | HPLC | 50 Wheat 25 Maize 25 Barley | Wheat 40% Maize 24% Barley 16% | Wheat0.07-4.73 Maize0.01-1.07 Barley0.03-0.53mg/kg | Mishra et al. (2013) |
| 2012 | Morocco | LC | 81 Durum wheat | 11.1% | 65 - 1310 μg/kg | Ennouari et al. (2013) |

| Table 3 | |
|---------------------------------|--------------------------------------|
| Occurrence and content of DON i | n cereals and cereal based products. |

2. Occurrence of DON in cereals and cereal based products

Cereals and cereal products are significant and important human food resources and livestock feeds worldwide. The main cereal grains used for foods include corn, wheat, barley, rice, oats, rye, millet, and sorghum. Examples of cereal products derived from cereal grains include wheat, rye, and oat flours and semolina, cornmeal, corn grits, breads, pasta, breakfast cereals, snack foods, cakes, dry mixes, pastries and tortillas (Yazar and Omurtag, 2008; Miller, 2003). Many researchers from different countries have carried out studies about the incidence of DON in cereals and cereal based products. Data from the studies on the occurrence of DON in cereals and cereal products are reported in Table 3.

3. Conclusion

DON is a damaging toxin produced by the fungus *Fusarium graminearum* in the heads of small grains. In addition to DON, *F. graminearum* strains may also produce modified forms of DON called 3-ADON and 15-ADON. DON intake causes immune suppression, emesis, and diarrhea in animals. In ruminants, DON is detoxified in the rumen by a transformation de-epoxygenation reaction. A DON metabolite, de-epoxy DON (DOM-1), has been detected in milk, urine, and feces .Therefore, DON contamination of feed is not only a problem for animal health but also poses a threat to human health through its accumulation in food products .Thus, many countries now have regulations for limiting DON contamination of both food and feed. In conclusion, According to results obtained, incidence and contamination levels of DON, seem to be a serious problem for public health. Therefore, cereal and cereal based foods should be controlled for the presence of toxins, storage conditions and moisture content, which is considered a major factor in the growth of the fungi of the genus *Fusarium*.

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