

FUSARIUM TOXINS IN OATS IN FINLAND SINCE 1999

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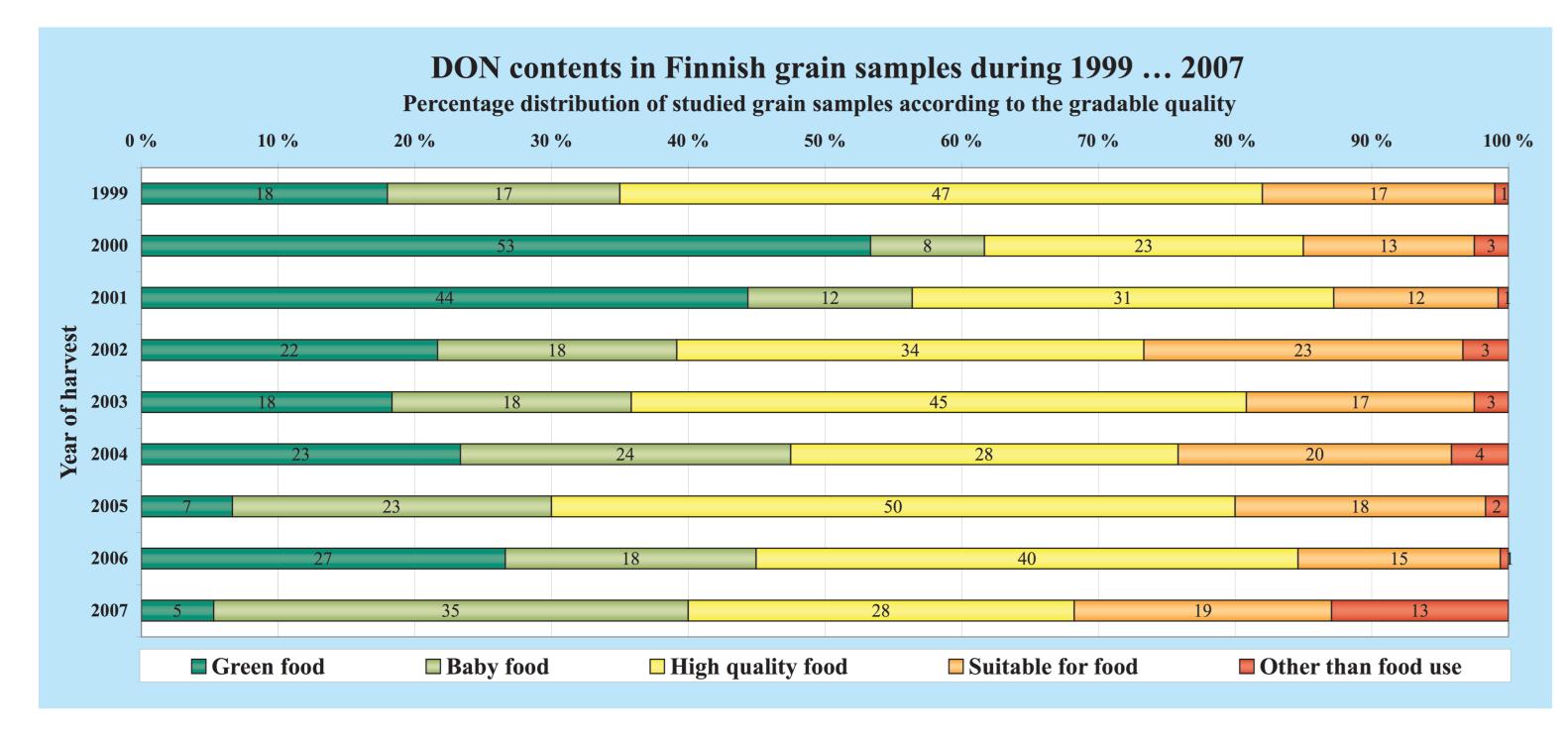
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Introduction

The central goal of grain cultivation is the production of high-quality food or feed-related raw materials for the processing industry. To reach the goal safety aspects of cereal grains have to be certify in addition to the high technical quality of grains. For these purposes a continuous grain quality monitoring programme has been carried out as part of a National Quality Strategy in Finland since 1999. The aim of this programme has been the systematic analysis and documentation of grain quality and safety data, including the traceability of each samples. Traceability implies that from the samples studied background factors such as the habitat of a plant, type of soil, variety of the grain, quality of seed and seed dressing, plant rotation, nitrogen fertilization, plant protection procedures during the growing season, growth period, harvesting-related moisture, harvest quantities and harvest drying can be determined. In the monitoring study mycotoxins such as trichothecenes, zearalenone and ochratoxin A have been determined in representative Finnish cereal samples.

Formation of <i>Fusarium</i> toxins and their toxic effects								
Contaminant	Source of formation	Toxic effects						
Mycotoxins:	Natural toxins in	In humans:						
Fusarium	Finnish cereal grains:	indisposition, effects of the						
-toxins	the most frequently	central nervous system and						
	isolated F. species are	heaviness of heart						
	F. avenaceum,	in animals:						
	F. graminearum,	loss of appetite and reduced						
	F. culmorum, F. poae,	weight gain, vomiting, heavy						

Results and discussion



F. langsethiae

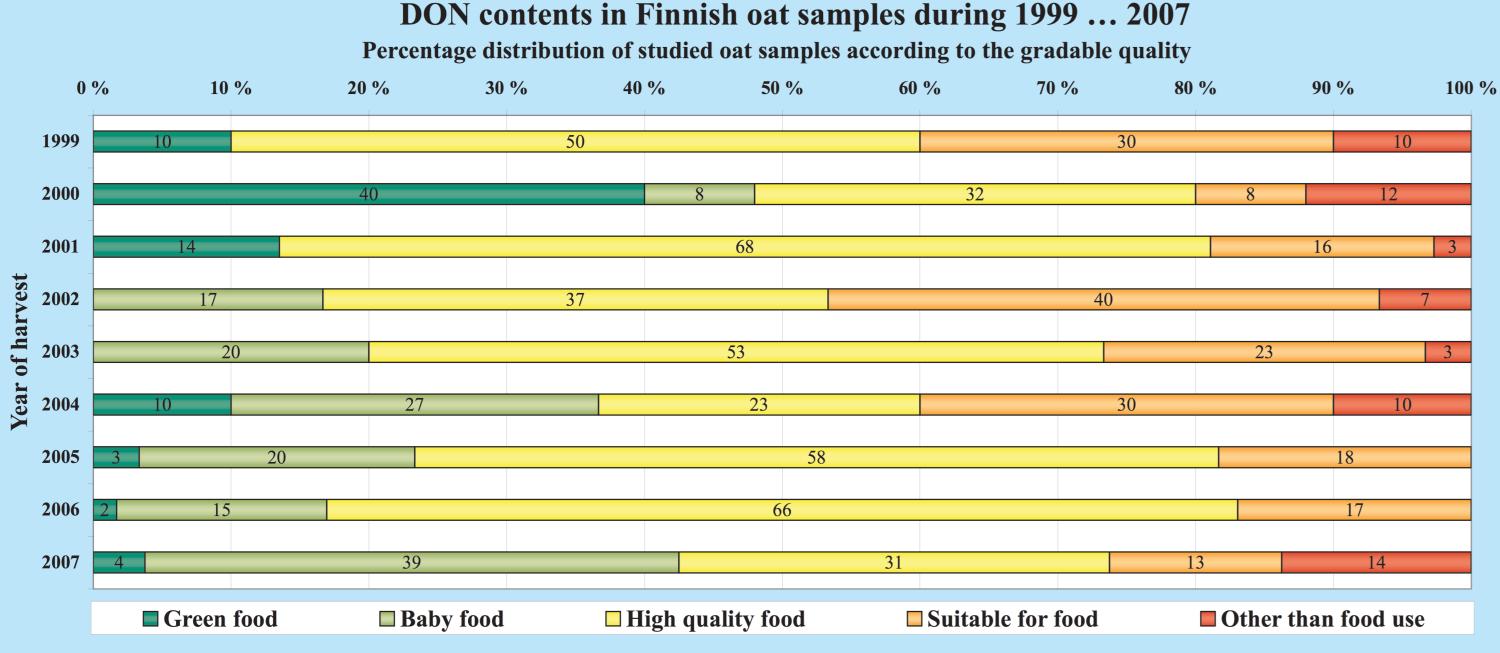
F. sporotrichioides,

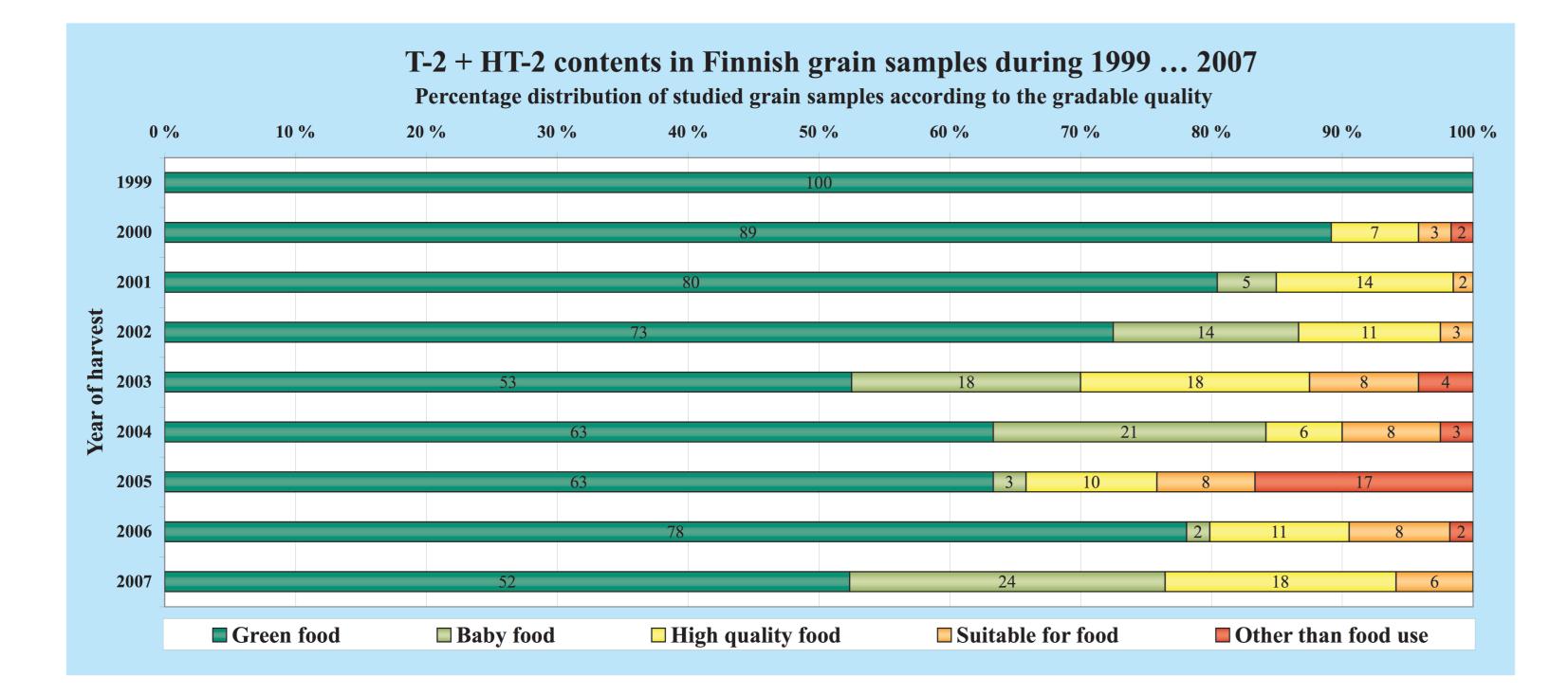
diarrhoea, swelling, nervous system disturbances and infertility

Materials and methods

The representative grain samples (120 - 170 samples per year) were collected after harvest from all cultivation zones in Finland. Finnish Food and Safety Authority Evira was responsible for the sample collection. DON, DAS, 3-AcDON, 15-AcDON, FX, NIV, T-2 and HT-2 toxins were determined from the grain samples employing GC-MS technique. Zearalenone and ochratoxin A were identified and quantified by HPLC.

	The upper and lower limits of DON and T-2 + HT-2 concentration values for the colour classification									
	tegory of cultivation factor									
	me of the colour ssification box	Green food	Baby food	High quality food	Suitable for food	Other than food use				
ied grain	Upper limit of DON concentration	< LOD	< 200 μg/kg	< 500 μg/kg	Oat 1750 μg/kg, other cereals 1250 μg/kg	No upper limit				
of the studied	Lower limit of DON concentration	0	LOD	> LOD	> 200 µg/kg	Oat > 1750 μg/kg, other cereals > 1250 μg/kg				
on factor o	Upper limit of T-2 + HT-2 concentration	< LOD	< 50 μg/kg	< 200 µg/kg	500 μg/kg	No upper limit				



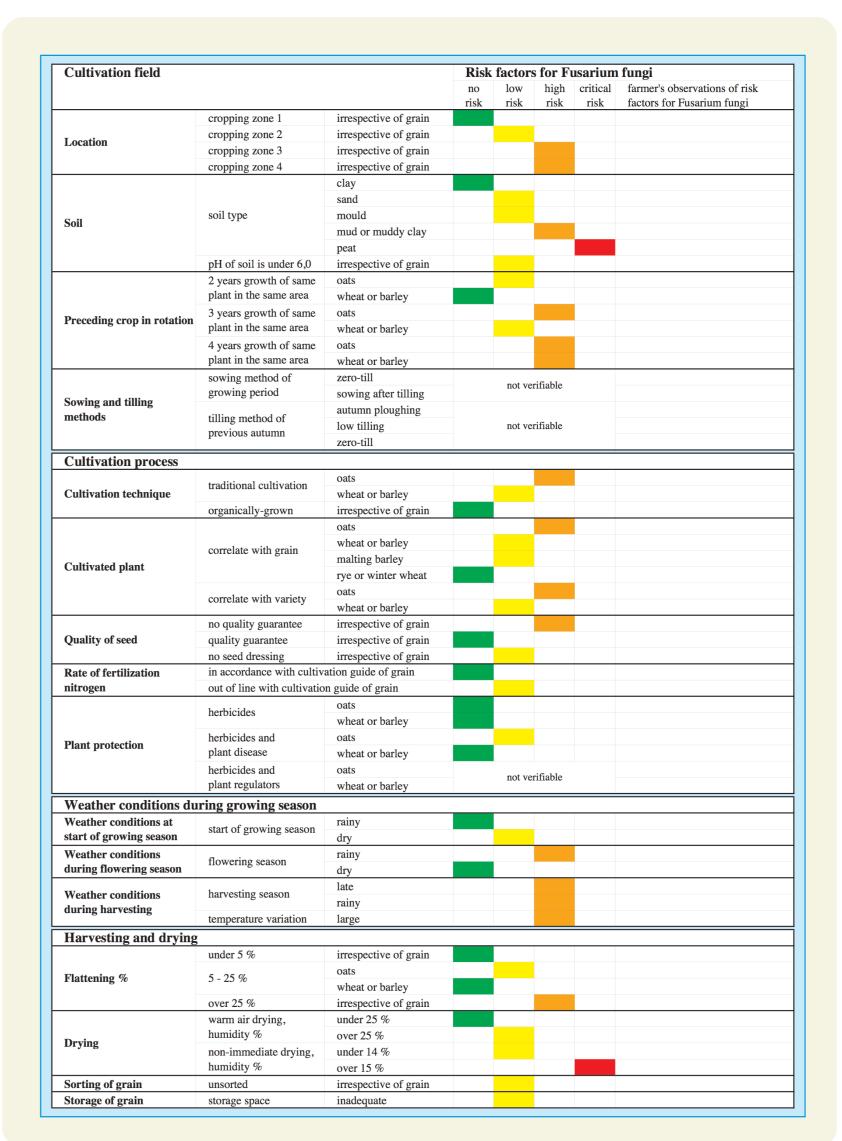


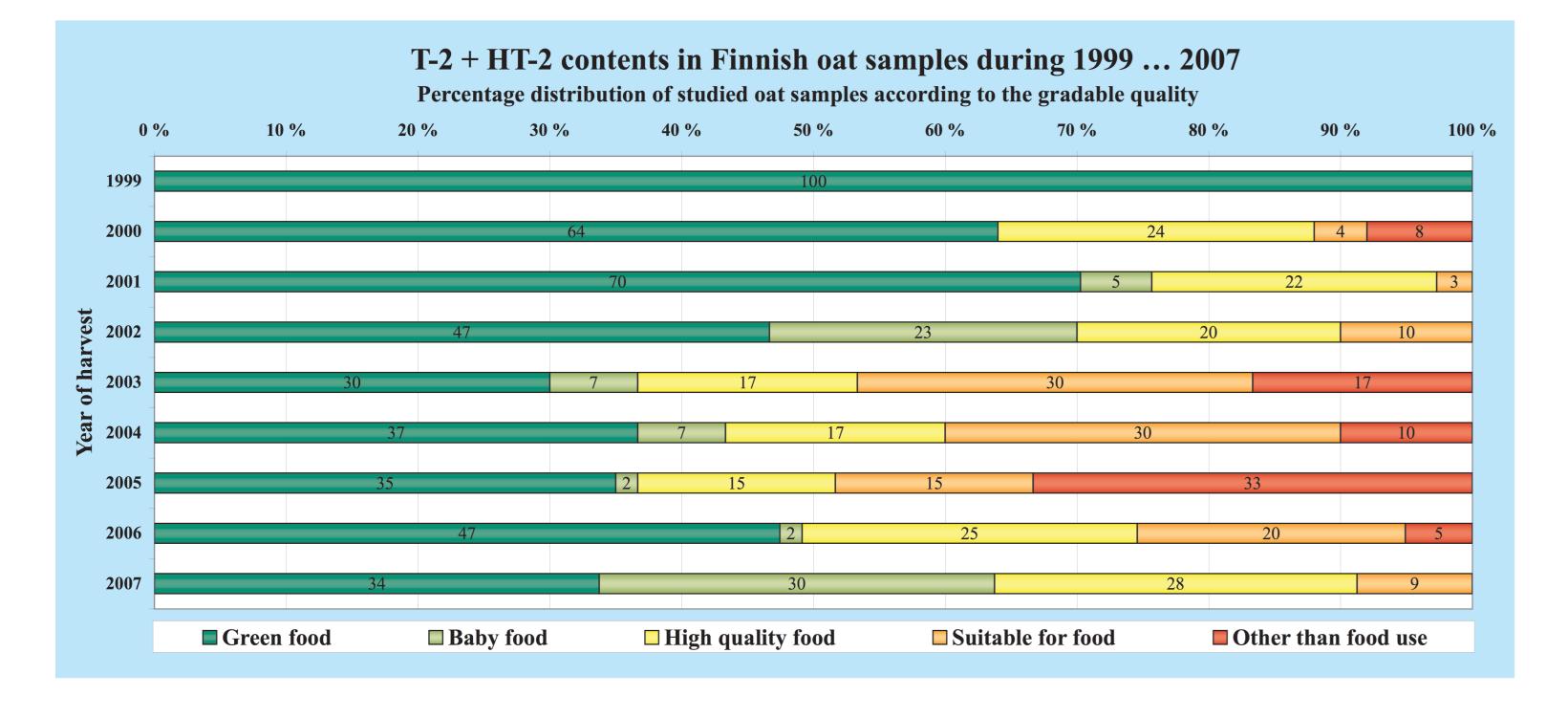
Cultivati	Lower limit of T-2 + HT-2 concentration	0	LOD	> LOD	> 200 μg/kg	> 500 µg/kg
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Conclusions

According to the results of the monitoring study, the possible risk factors for Fusarium fungi contamination and the formation of toxins in Finland have been identified. The following cultivation-related directives have been made for farmers to better control the *Fusarium* contamination:

- rotation, one-sided cultivation _ of cereals is not recommended
- careful selection of the type of _ grain and the variety: spring grains are more sensitive to a *Fusarium* contamination than winter grains; late varieties have a higher risk due to the variable weather at the end of August or in the beginning of September
- pay attention to the quality of seed; seed dressing is recommended also for oats





- put effort to the vigorous growth of grains
- careful and fast harvest drying; moisture content < 14 %, also in years of good harvest conditions
- last, but not least, minimize the risks by professional cultivation

Acknowledgements

Special thanks for all the support to the Fingrain group managed by Commercial councellor Seppo Koivula. www.fingrain.fi

Oats 2008, June 28 – July 2, Minneapolis, MN, USA