**Sample Abstract**

**Ochratoxin A and fumonisin production by *Aspergillus section Nigri* in food from different origins**

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Knowledge of toxigenic fungi distribution in food is important because it gives parameters to control and prevent mycotoxin production. Ochratoxin A and fumonisin are two mycotoxins produced by *Aspergillus* section *Nigri* which are of concern to human health. After a lot of research on coffee, cocoa and dried fruits, several species of *Aspergillus* section *Nigri* have been isolated from different origins. The objective of this study was to verify the ability of these isolates to produce ochratoxin A and fumonisins. The isolates were grown in yeast extract 20% Sucrose agar at 25ºC for 7 days. Ochratoxin A was tested from agar plug technique using thin layer chromatography plates under UV light. A total of 408 samples of coffee, 226 of cocoa and 117 dried fruits from all over the world were analysed. From these samples, 1,246 species of *Aspergillus* section *Nigri*, were isolated with 88.4% identified as *Aspergillus* section *Nigri,* and 11.6% as *Aspergillus carbonarius.* In spite of this high incidence of *Aspergillus* section *Nigri, only* 4.1% were ochratoxin A producers, while 91% of *Aspergillus carbonarius* produced ochratoxin A. In relation to fumonisin production, so far few isolates from cocoa samples were tested and preliminary results have shown that 87.5% produced fumonisin B2, 25% produced fumonisin B2 and ochratoxin A and 12.5% did not produce fumonisin or ochratoxin A.