EFFECT OF SUBSTRATE IN PRODUCING AFLATOXIN

he fungi that produce toxic substances were suspected ever since some mushrooms were found to be poisonous. Investigations of Blount (1961) on the cause of Turkey 'X' disease led to the discovery that strains of the fungus, Aspergillus flavus present in groundnut meal used as feed material were responsible for producing the toxic factor which was named as aflatoxin.

Production of aflatoxin in culture medium by isolates of *A. flavus* has been reported by Diener and Davis (1966), and Bilgrami (1985). Production of aflatoxin B₁ by *A. flavus* has been reported in groundnut oil cake by Balasubramonian (1985), in coconut, groundnut, and sesamum oil cakes by Niza (1981) while the production of aflatoxin B₁ and B₂ in groundnut oil cake was reported by Neelakantan *et al.* (1981).

In the present investigation, a study was undertaken to find the effect of substrate in producing aflatoxin. The isolates of Aspergillus flavus (20 nos.) and A. niger (19 nos.) obtained from oil cakes collected from different regions during different periods of the year were tested fortheircomparative efficiency to produce aflatoxins (B₁, B₂ and G₂) in culture medium and their respective host materials (Table 1).

Aflatoxin production in culture medium was estimated by the method of Diener and Davis (1966) using SMKY liquid medium. The toxin production in oil cakes was estimated following the

procedure of Pons *et al.* (1971). The quantitative estimation of aflatoxins was carried out spectrophotometrically (Anon., 1983).

Of the 20 isolates of Aspergillus flavus, 14 were found to produce aflatoxin. Out of the 14 toxigenic isolates, eight produced B₁, B₂ and G₂, two produced B₁ and B₂ and four produced B₁ alone. Out of the 19 isolates of A. niger, eight produced B₁ alone (Table 2). Sinha et al., (1988) noted that all strains of A. flavus did not possess the capacity to elaborate aflatoxins. Production of aflatoxin by A. niger has been reported by Bilgrami (1985).

Of the Aspergillus flavus isolates from coconut oil cake, the isolates 7 (CO Ik), 5 (CO IIIb) and 2 (CO IIIa) produced maximum quantity of B_1 , B_2 and G_2 respectively, both in the host material as well as in the culture medium. Aspergillus flavus isolates from groundnut oil cake, 10 (G IIb), 9 (G IIa) and 11 (G IIc) produced maximum quantity of B_1 , B_2 and G_2 respectively in culture medium as well as in the substrate. In sesamum oil cake isolates, 20 (S IIIc) produced maximum quantity of B_1 whereas 16 (S IIb) produced both B_2 and G_2 in the substrate as well as in the culture medium (Table 3).

Of the Aspergillus niger isolates, 1 (CO IIIa) from coconut, 9 (G IIb) from groundnut and 12 (S IIa) from sesamum oil cake produced maximum quantity of aflatoxin B_1 in the substrate as well as in culture medium (Table 4).

Table 1. Isolates of fungi tested for aflatoxin production

Asperillu	s flavus	Aspergillus niger		
Isolate No.	Code	Isolate No.	Code	
1	CO IIa	il .	CO IIIa	
2	CO IIIb	2	CO Ib	
3	CO Ib	3	CO IIb	
4	CO IIb	4	CO IIIb	
5	CO IIIb	5	CO Ic	
6	CO Ic	6	CO IIc	
7	CO IIc	7	CO IIIc	
8	CO IIIc	8	G IIa	
9	G IIa	9	G IIb	
10	G IIb	10	G IIc	
11	G IIc	11	S Ia	
12	S Ia	12	S IIa	
13	S IIa	13	S IIIa	
14	S IIIa	14	S Ib	
15	S Ib	15	S IIb	
16	S IIb	16	S IIIb	
17	S IIIb	17	S Ic	
18	S Ic	18	S IIc	
19	S IIc	19	S IIIc	
20	S IIIc			

I = Southern region; CO = Coconut; II = Central region; G = Groundnut; III = Northern region; S = Sesamum; a = February-March; b = June-July; c = October-November

Table 2. Production of aflatoxins by species of Aspergillus isolated from oil cakes

Sl. No.	Fungus	No. of isolates	No. of toxigenic isolates	% of toxigenic isolates	Aflatoxins produced
1	Aspergillus flavus	20	14	70.00	
			8	57.14	B ₁ , B ₂ and G2
			i	14.29	B ₁ and B ₂
			4	28.57	B_1
2	Aspergillus niger	119	8	42.10	B ₁

Table 3. Production of aflatoxins by isolates of Aspergillus flavus

CI.	Isolate		Quantity of aflatoxin (ppb)					
SI. No.	No. Code		B ₁		B ₂		B ₃	
	**************************************	***************************************		0	C	0	C	O
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1	2	CO Illa	413	660	302	315	151	272
2	4	CO IIb	214	900	200	385	100	110
3	5	CO IIIb	231	757	1040	1092	85	98
4	6	CO Ic	242	1044	57		(#C)	573
5	7	CO IIc	1210	1517	2	¥		
6	8	CO IIIc	434	1085	215	398		
7	9	G IIa	185	255	467	1011	63	115
8	10	G IIb	960	1210	344	310	51	96
9	11	G IIc	410	1011	235	510	145	211
10	14	S IIIa	195	896	-	*		
11	15	S Ib	208	285	408	422	43	76
12	16	S IIb	307	622	940	577	68	110
13	17	S IHb	185	495	213	278		0.00
14	20	S IIIc	502	948		-	-	

Table 4. Production of aflatoxin by isolates of A. niger

SI.	Iso	late	Quantity of aflatoxin B1 (ppb)		
No.	No.	Code	Culture	Oil cake	
1	1	CO IIIa	210	419	
1	2	CO lb	170	95	
3	4	CO IIIb	101	210	
4	6	CO IIc	122	335	
5	9	G IIb	110	238	
6	12	S Ha	222	246	
7	13	S IIIa	93	138	
8	17	SIc	112	198	

In general, host materials were found to be preferred substrates for the production of aflatoxin.

Among the Aspergilluflavus and A. niger isolates from different oil cakes, the isolates from coconut oil cake produced maximum quantity of all the three aflatoxins. Goldblatt (1969) stated that high carbohydrate substrate supported luxuriant growth of A. flavus with consequent production of large quantities of aflatoxin. In our studies also it was revealed that coconut oil cake contained higher carbohydrate that groundnut and

College of Agriculture Vellayani 695 522, Trivandrum, India sesamum oil cake.

The present investigation further revealed that the isolates which produced maximum quantity of aflatoxin in culture medium could also produce similarly in their host material, thereby indicating their inherent ability for aflatoxin production.

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A. Naseema K.I. Wilson

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