The present study aimed at studying fungal and aflatoxin contamination of meat products (Luncheon, Dry sausage, Minced meat and pasterma) samples in addition to food additives (Thyme, Cummin, Coriander, Capsicum, Black pepper, White pepper, Red pepper, Starch, Fenugreek flower, Dry onion and Dry garlic) samples. The ability of isolated Aspergillus flavus for production of aflatoxins in Yeast, Extract Sucrose medium (YES) and the ability of.4sperrillusfirmus for production of aflatoxins in Dry sausage by using different concentrations ols spores (1m1, 2m1 and 3M1) and incubation time (1 week, 2 weeks and 3 weeks) and incubation at 20°C.

Out of 475 samples of meat products and food additives. Meat products samples were Luncheon, Dry sausage, Minced meat and pasterma (50 samples of each). Food additives samples were Thyme, Cummin, Coriander, Capsicum, Black pepper, White pepper, Red pepper, Starch, Fenugreek flower, Dry onion and Dry garlic (25 samples of each). Mycological examination revealed that the average total fungal count / gram meat products were 2.9 X 104 for Luncheon, 6.5 X 104 for Dry sausage, 3.9 X 105 for Minced meat and 1.8 X 105 for pasterma. The total fungal count / gram food additives were 9 X 103 for Thyme, 8 X 103 for cummin, 4 X 104 for Capsicum, 7 X 104 for Coriander, 1.5 X 105 for Black pepper, 7 X 104 for White pepper, 3 X 104 for Red pepper, 3 X 103 for Starch, 1.2 X 105 for Fenugreek flower, 7 X 103 for Dry onion and 4 X 103 for Dry garlic. The isolated mould genera were Penicillium, Aspergillus, Cladosporiwn Mucor, Rhizopus , Fusarium, Scopuloropsis, Trichoderma and Alternaria species. The genus Aspergillus identified into species Aspergillus niger, Aspergillus flavus, Aspergillus candidus, Aspergillus ierrus, Aspergillus Aspergillus. gluacus

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and A.spergillus nidulans. Yeast genera isolated were Rhodotorula, Trichosporon, Torulopsis, Candida, Debaroinyces, Saccharomyces and Cryptococcus species.

The isolated Aspergillus ,flavus strains were screened for their ability to to produce aflatoxins by using Yeast Extract Sucrose medium. It revealed that most of the isolated strains of Aspergillus flavus could produced aflatoxins B,, B2, G, and G2.

Thin. Layer Chromatographic analysis (TLC) of the extracts of the representative samples were done for detection of their aflatoxins contamination. It is revealed that 18% of Lunchem samples were contaminated with aflatoxins B1, B2, G1 and G2. 22% of Dry sausage samples were contaminated with aflatoxins B1, B2, G1 and G2, 8% of Minced meat samples were contaminated with aflatoxins B1, B2, G1 and G2 and 16% of pasterma samples were contaminated with aflatoxins B1,

B2, G1 and G2.

Aflatoxins contamination of food additives were 24% of Thyme samples were contaminated with aflatoxins B1, B2, G1 and G2, 16% of Cummin samples were contaminated with aflatoxins B1, B2, G1 and G2, 16% of Curnmin samples were contaminated with aflatoxins B1, B2, G1 and G2, 8% of Capsicum samples were contaminated with aflatoxins B,, B2, G1 and G2, 20% of Coriander samples were contaminated with aflatoxins B,, B2, G, and G2, 28% of Black pepper samples were contaminated with aflatoxins B1, B2, G, and G2, 32% of white pepper samples were contaminated with aflatoxins B,, B2, G1 and G2, 20% of Red pepper samples were contaminated with aflatoxins B,, B2, GI and G2 and

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24% of Feungreek flower were contaminated with aflatoxins B1, B2, G and G2.

Dry sausage mixed with antibiotics were inoculated with spores of isolated Aspergillus flavu.s• at different concentrations ’(1m1, 2m1 and 3m1) and incubated for one week, two weeks and three weeks at temperature 20 °C. The quantity of aflatoxins produced significantly increased with increased time and concentration.

Public health significance of mould growth and a lialoxins contamination as well as recommoendations concerning with production and storage of meat products and food additives were discussed.