

Assessment of Aflatoxin M₁ Contamination in Raw Milk by ELISA in Urmia, Iran

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Abstract: This study conducted to determined aflatoxin M₁ in raw milk. Aflatoxins are carcinogenic and toxic which is a secondary metabolic product of some *Aspergillus* spp. Aflatoxin M₁ has discovered in the milk of animals that have consumed feed contaminated with aflatoxins B₁. Aflatoxin M₁ is relatively stable during milk pasteurization and storage as well as during the preparation of various dairy products. During the spring, 100 samples of raw cow's milk were selected randomly from Urmia, Iran. The samples were analyzed with a commercial competitive enzyme-linked immunosorbent assay (ELISA) kit. All samples (100%) were found to have levels that exceed the legal limits of 50 ng/l established by the EU/Codex. Aflatoxin high concentration in milk cause widespread negative impact on public health and demonstrate considerable economic losses for producers. Therefore, it is necessary to establish Strategies for reducing aflatoxin levels in animal feed.

Key words: Aflatoxin B • Mycotoxin • Food Hygiene • Dairy

INTRODUCTION

Although milk is the valuable source of nutrition but consumption of toxin contaminated milk adversely affect the health of people. Aflatoxin M₁ (AFM₁) is a toxin that found in milk. Four aflatoxins (B₁, B₂, G₁ and G₂) are produced by *Aspergilli* in crops. Among them, the aflatoxin B₁ (AFB₁) is the most widespread and toxic. AFM₁ is a hepatocarcinogen that is found in milk of animals have consumed feeds contaminated with AFB₁ [1].

The existence of AF in human foods may cause chronic health effects including immune-system suppression, impaired childhood development and cancer. Acute poisoning can led to death [2]. The aflatoxins produced by *A. flavus* and *A. parasiticus* fungi are assigned by the International Agency for Research on Cancer as first_class carcinogens[3]. They are potential carcinogens, teratogens, genotoxics, mutagens and they have severe hazards for animal and human health. Previous studies have demonstrated growth retardation on human child [4]. AFM₁ remain stable after pasteurization, sterilization, preparation and storage of various dairy products [5].

Milk also is a major nutrient for infants, children, convalescents and old people. Infants usually consume pasteurized and sterilized milk between weaning from the breast till 3 years old then they use it as the main source of food, so the problem is more critical in this group of consumer [6]. Because milk also used for the preparation of infant formulas, yogurt and cheese, it is important to determine AFM₁ level in milk and dairy products in order to inform consumers from its potential hazard.

Since AFs are potential carcinogens, their quantity in food and feed is closely monitored and regulated in most countries [7]. maximum permitted level of AFM₁ concentration in milk is 100ng/l and 50ng/l in Iran and European countries, respectively [8]. Many studies have shown high incidence of AFM₁ In Iran [5, 9-11]. This study has conducted to determine the current situation of AFM₁ contamination in Urmia and see if there is any improvement in AFM₁ levels in milk.

MATERIALS AND METHODS

During the spring, one hundred samples of raw cow's milk were selected randomly from dairy farm of Urmia (North West of Iran). ELISA kit EuroProxima Aflatoxin M₁

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Table 1: Frequency Distribution of AFM₁ in raw milk of Urmia (ng/l)

Sample	Number	Positive frequency	Positive percent	Mean ± se	S.D	Max	Min
Raw milk	100	100	100	76.5±1.43	2.28	1.3	68

Table 2: Prevalence Frequency Distribution of AFM₁ in raw milk of Urmia (ng/l)

AFM ₁ Concentration	<50	51-60	61-70	71-80	81-90	90<
Sample Raw milk	0%	0%	0.3%	43%	40%	14%

EIA kit, (Euro Proxima, Netherlands), were used for the test. The samples prepared as manufacturer's instructions. All Samples defatted through cooling Centrifuge for 10 min, 2000xg at 4°C. The upper fat layer removed by spatula. For the ELISA test (Enzyme Linked Immunosorbent Assay) 100 µl of the defatted milk were used in each microplate well. According to the manufacturer's instructions, the following steps were performed:

Before starting the test, the reagents were brought up to room temperature. The AFM standards and test sample were added in duplicate to 96 microtiter coated plate then Incubated for 1 h in darkness at room temperature (24°C). The solutions have discarded from the microtitre plate and washed 3 times with rinsing buffer. Then 100 µl of conjugate (Aflatoxin M₁-HRPO) were added to all wells, except zero standard maximal wells. The microtitre plate had been shaken for 10 s on a microtitre plate shaker, then Incubated for 30 min in darkness at room temperature. The solution were discarded from the microtitre plate and washed 3 times with rinsing buffer. Volume 100 µl of substrate solution were added into each well and incubated 30 min at room temperature. Finally, 100 µl of stop solution were added to each well. The optical absorbance of each well was read at 450 nm with microplate reader (ELX 800 UV, Bio-Tek Instruments, Inc.).

The mean optical density zero standard maximal wells subtracted from Individual O.D. of the wells containing the standards and the samples. The O.D. values of the standards and the samples (mean values of the Duplicates) were divided by the mean O.D. value of the zero standards then multiplied by 100. The absorbance percentage had been taken to calibration curve and performed with standard at different levels. Statistical analyses were performed using SPSS software version 12. Probability values less than 0.05 were considered significant.

RESULT

All 100 tested samples were AF positive. The average of AFM₁ concentration in March, April and May, were

84.23, 72.71 and 83.34 ng/l respectively. No statistically significant correlation between month and AFM₁ concentration ($p < 0.05$) were observed in percent study. The Result and Statistics analysis are shown in Table 1 and 2.

DISCUSSION

AFM₁ is the hydroxylated metabolite of AFB₁ which formed in liver by means of cytochrome P450 associated enzymes [12]. It has been shown to be excreting in milk; following exposure to AFB₁ contaminated food and transferred to dairy products, which represents an important risk factor for consumers. AFM₁ is cytotoxic, as demonstrated in human hepatocytes *in vitro* and its acute toxicity in several species is similar to that of AFB₁ [13, 14]. In ducklings and rats, the acute and short-term toxicity of AFM₁ was similar to or slightly less than that of AFB₁. AFM₁ can also cause DNA damage, gene mutation, chromosomal anomalies and cell transformation in mammalian cells *in vitro*, in insects, lower eukaryotes and bacteria [14].

According to present study, occurrence of AFM₁ milk is highly prevalent and all samples have unacceptable aflatoxin concentration according to EU\codex. By comparing the result of present study to the same study, which conducted in 2005 by Tajik *et al.* in this geographical area, milk contamination by AFM₁ have increased.

Some Pervious studies show the differences observed in different seasons were not statistically significant [9, 10]. In present study also there was not statically significant different between samples collected in different months.

AFM₁ appears in milk or dairy products as a direct result of the ingestion of food contaminated with aflatoxin and contaminated feed not only creates risks of residues in milk, but it also reduces animal performance and overall health. Furthermore, aflatoxin associated with reduced feed consumption and overall retarded growth and development in dairy cattle [15]. When cows feed with an aflatoxin free diet, milk production increase over 25% [16].

There is no procedure for eliminating AF after producing in food. Controlling mold growth and mycotoxin production is important to the feed manufacturer and livestock producer. Regular analysis of animal feed, feed ingredients and employment of proper mycotoxin deactivation strategy will help to reduce the economic losses largely. Testing for AF concentrations should be the first step in proper feeding management.

For the future course of action, it is necessary to legislate new rule and encouragement policies to eliminate the AF levels in milk. Awareness creation and education of farmers is an important factor to reduce AF in animal feed.

ACKNOWLEDGMENT

The authors wish to acknowledge the financial support of Mr. Beiglar Asadzadeh Managing Director of Iran dairy industries CO. (PEGAH) West-Azerbaijan. The authors also thank staff of PEGAH laboratories.

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