

The Effect of Edible Coating Containing Plant Extract on Inhibiting the Growth of Aflatoxin in Nuts

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ARTICLE INFO

Letter to the Editor

Received: 20 Jun 2020

Accepted: 2 August 2020



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How to cite this paper:

Shirdeli M, Shahidi MS, Shirani M, Marzban A, Yaghoubi F. The Effect of Edible Coating Containing Plant Extract on Inhibiting the Growth of Aflatoxin in Nuts. J Community Health Research. 2020; 9(3): 139-140.

Nutrition science has proven a great deal of benefits to nuts. In addition to providing a healthy diet, these foods can reduce the risk of certain chronic diseases, including Type 2 diabetes and cardiovascular disease (1).

Application of nuts is not only limited to health, but also plays an important role in the field of export and economic prosperity. It seems that the health quality of plant seeds such as pistachios and almonds has been effective in reducing the global

market share of these products (2). Annually, 20% of food products produced in the world are contaminated with mycotoxins by fungal toxins. Aflatoxins are secondary fungal metabolites produced by toxic species of *Aspergillus* and *Penicillium* fungi (3). These compounds are highly toxic and carcinogenic and are known as mutagenic substances in the world. These carcinogenic compounds are produced by some species of *Aspergillus* at various stages, including harvesting, transporting, or storage (4). However, the most important factor in nuts contamination with aflatoxin is exposure to fungal contamination in the garden. So far, several methods have been used to detect these contaminants, including high-performance liquid chromatography (HPLC) and immunoaffinity 2 columns widely used in the detection of pistachio aflatoxin and other agricultural products in the research and commercial fields (5).

In this method, the isolation and extraction of aflatoxin is complicated, in addition to the time consuming and the need for a lot of experimenter experience with other characteristics of the application of this technique (6).

In recent years, extensive research has been conducted in various fields of medicine and pharmacy to utilize Raman spectroscopy, and in particular the Raman Signal Upgrade Technique (7). The main focus of this research was on the

early detection and detection of cancerous tissues, bacteria, fungi, and pharmaceutical chemicals. In the research, multivariate classification or regression models are commonly used to map and interpret spectral information (8). Considering that the use of these methods is only used to detect fungal contamination of nuts after contamination of these products, which not only causes irreparable damage to the economy of the country, but also can be a health threat to the health of the community. Recently, a lot of attention has been paid to the use of medicinal plant extracts to control aflatoxin producing fungal contaminants on foodstuffs (9, 10). For example, in a study that investigated the effect of edible coating containing cinnamon extract on the control of Aflatoxin producing *Aspergillus flavus*, on almonds, The results of this study showed that edible coating containing cinnamon extract is

effective in controlling the growth of *Aspergillus flavus* fungus on the almond brain. However, the practical use of these extracts requires more economic, microbial, and toxicological studies.

Acknowledgments

The authors would like to appreciate Dr. Abdolrazagh Marzban who helped us in writing the present study.

Author contribution

M.SH and A.M contributed to the research and M.SH, F.Y AND M.S.SH writing of the manuscript.

Conflict of Interest

The author does not have any conflict of interest.

Keywords

Edible coating, Aflatoxin, Nuts

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