



Study concerning mycotoxin contamination of barley - raw material in beer industry

Iuliana SION, Adriana DABIJA - Universitatea din Bacau

The last years the beer industry has known, comparing with other food industry domains, a significant reshapes process, technological improvements and economic growth. Mycotoxins can be found in beer by cereals contaminated, used as raw materials. The researchers have identified 300-400 mycotoxins, but only few of them present a real danger for people's health. An inappropriate keeping of raw materials in the silos may lead to contamination with moulds like *Fusarium*, *Aspergillus*, *Penicillium*, *Nigospora*, that produce mycotoxins: aflatoxins B1, B2, G1, G2, M1, M2; ochratoxins, deoxynivalenol or vomitoxin. Woller and Majerus (1982, 1983) analysed a number of beer assortments in which they found infinitesimal quantities of mycotoxins of 1-2 µg/l. The theme approached is included in the effort our country should make to monitor the manufacturing and flow of each food. In conclusion, Romanian beer should be a European level product from SECURITY, QUALITY, presentation and marketing points of view.