THE FUNGAL LOAD EVALUATION OF SOME WHEAT VARIETIES KERNELS IN STORAGE CONDITIONS

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Abstract

Mycotoxins are toxic secondary metabolites synthesized by fungal and developed in different substrates. Fungal contamination in cereals, their development and mycotoxin production can be produced in the field, during storage or in both periods. The main known mycotoxins that produce severe intoxications on humans and animals are synthesized mainly by 5 important genera of fungi such as: *Aspergillus, Penicillium, Fusarium, Alternaria* and *Claviceps purpurea*. The main objective of this research is to identify and describe micromycetes that develop on wheat kernels under storage conditions. Also, the frequency attack of Black Point disease was determined and the mycoflora involved on the analyzed varieties. The studied material is represented by the following wheat varieties: Izvor, Glosa, Antonius, Litera, Arie□an and Altigo. After the phytosanitary analysis the indentified genus of fungus were: *Penicillium, Fusarium, Aspergillus, Alternaria, Rhizopus* and *Trichothecium* and the frecquency of the mycromycetes differed from each studied variety.

Key words: micromycetes, wheat, black point