



DETOXICATION OF AFLATOXINS WHIS PHYTOGENESIS ADSORBENTS

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For food raw materials are objects of plants, animal, microbiological and mineral origin, used for food production. One of the contaminants of food raw materials and food products is a mycotoxin. There are more than 250 different microscopic fungi that produce toxic metabolites, as it is not formed a unified classification and nomenclature of mycotoxins. In some cases, the basis for dividing the group of mycotoxins put their chemical structure, in the next - the nature of the action and then - species belonging fungi - producers.

Aflatoxins are one of the most dangerous of mycotoxins and have strong carcinogenic features.

Aflatoxins are produced by strains of the two species of microscopic fungi *Aspergillus flavus* (Link.) and *Aspergillus parasiticus* (Spear). Fungi's of this kind to the mesophylic microscopic, capable of developing at 6-8⁰C.

Highly toxic and carcinogenic mycotoxins found in significant quantities in the basic foods in the world, which has led to the need to develop methods of detoxification (destruction and disposal) of raw materials, food and feed stuff. The methods of detoxification of aflatoxins include mechanical, physical and chemical methods.

Of the many existing mycotoxin prevention agricultural, proper feed storage, handling, agents of chemical and biological origin, recently the increasing distribution is found by phytochemical enterosorbents. In this regard, it is very promising as an adsorbent for mycotoxins use of Lignin and other plant adsorbents.