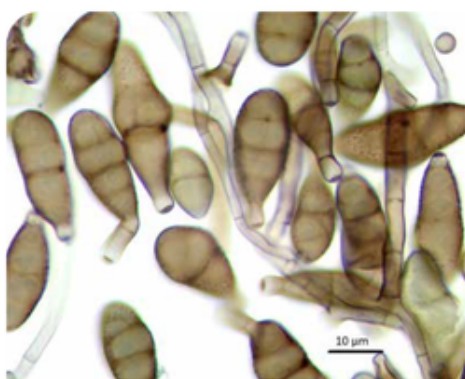
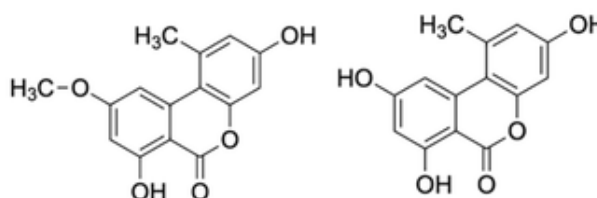


## Research: Alternaria toxins in tomato products



*Alternaria tenuissima* (@Roman Labuda)

Figure 1. Alternariol monomethyl ether (AME, left) and alternariol (AOH, right)



Elisabeth Varga and Doris Marko from the Department of Food Chemistry and Toxicology at the University of Vienna, discuss the issue of mycotoxins in tomato products.

Mycotoxins are secondary metabolites produced by various filamentous fungi (also commonly referred to as moulds). The toxic effects depend on the specific toxin as well as on the dose and both acute toxic (e.g. vomiting, nausea or even death) as well as chronic (e.g. carcinogenic or cytotoxic) effects are reported.

LER MAIS



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