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Food and Feed- Mycotoxins Maximum Tolerated Level
(Amendment No. 1)

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Food and Feed Maximum Tolerated Level of Mycotoxin

1. Objectives

This standard has been developed with the goal of determining food and feed maximum tolerated level of mycotoxin.

2. Domains of Applicability

This standard applies to different types of food and feed.

Note: For exports, observing the request of the buying country is mandatory.

3. Definitions and Jargons

Jargons and terms used in this standard are defined in the following.

3.1 Toxin maximum tolerated level

The maximum levels of toxin whose presence in feed and food can be ignored.

3.2 Mycotoxins

Mycotoxins are natural toxins that are the result of the biological activity of some fungi and are created under particular circumstances. The most important mycotoxins are as follows:

3.2.1 Aflatoxins

Aflatoxins are toxins that are generally produced by a number of different species of aspergillus such as flavus and parasiticus under certain conditions. They are of different types, the most important of which are G₁, G₂, B₁ and B₂. Aflatoxin M1 is the metabolites of aflatoxin B₁.

Table 1. Food - The Maximum Tolerated Level of Mycotoxin

Food type	Maximum Tolerated Level of Mycotoxin	
	Mycotoxin type	Maximum Tolerated Level ng/g
Dried Fruit		
Pistachio, pistachio kernel, peanut, walnut kernel, cashew, other kernels and edible seeds	Aflatoxin B1	5
	All types of aflatoxin	15
Date, raisin, figs, dried peel	Aflatoxin B1	5
	All types of aflatoxin	15
	Ochratoxin A	10