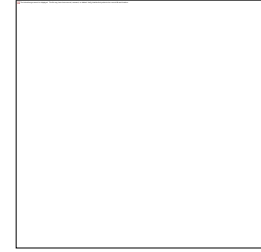


## Stored Grain

# Sterigmatocystin

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Sterigmatocystin is produced by several *Aspergillus* species including; *A. versicolor* (Tiraboschi), *A. fumigatus* (Fresen), *A. nidullellus* (Samson and Gams) (syn. *A. nidulans* (Eidam) G. Wint., *A. terreus* (Thom), *A. sydowii* (Bainier and Sartory), members of the *A. glaucus* (Link:Fr. group with *Eurotium* perfect stages) and *Bipolaris sorokiniana* (Sacc.) This mycotoxin is considered to be important in stored wheat and other cereals in Canada but is rarely tested for or detected in the U.S. The molds involved are relatively common in stored grains in both temperate and tropical regions. It is likely that these common saprophytes will be found in wheat stored at moistures in excess of an equilibrium with 70-75% relative humidity or ~14-15% moisture. This mycotoxin is considered to be carcinogenic and causes liver damage. Clinical signs including bloody diarrhea, low milk production and death have been reported in a field poisoning incidents. Sterigmatocystin is a precursor in the synthetic pathway for aflatoxins. The toxicology is similar to aflatoxin and it is considered to be less toxic. Only a few countries have regulations regarding sterigmatocystin contamination for food and feed.

Categories: Stored Grain, Fungi, Sterigmatocystin

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