

Detection of aflatoxin content in *Ficus carica* L. cv. sabz in Estahban, Fars, Iran

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Despite the fact that dried fig is considered as an important export product, it can provide a suitable media for growth of toxic spores. Thus, this study was conducted to evaluate the aflatoxin content in *Ficus carica* L. cv. sabz at different stages of fruit harvest (before abscission from tree, abscission on net, falling on the ground, drying on eshpang and in the cold storage) with HPLC. Aflatoxin was not detected at the mentioned phases. Although, infected aflatoxin was detected in infected samples, the concentration of the toxin was lower than Iranian national standard (6872). Samples infected with given concentration of *Aspergillus parasiticus* and *Aspergillus flavous* revealed the aflatoxin content, which was higher than the standard content. According to the results, it was recommended that the growers were supposed to collect the fig fruits as soon as possible in the late season, in summer for avoiding exposure to precipitation condition. Also, the product ought to be kept in cold storage with controlled temperature and humidity as well as in the disinfected area.

Biography

Majid Rahemi is currently a Professor at the Department of Horticultural Science, College of Agriculture, Shiraz University, Iran. He has earned a PhD degree in Horticulture from Michigan State University. His research emphasises on Plant Physiology, Horticulture and Post-Harvest Technology.

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