

# Effect of aflatoxins on commercial dairy products (conventional and organic) marketed in Italy

AFM<sub>1</sub> in organic milk. Number of samples analysed by Mukki Latte.

	Organic				Biodynamic	
	Pasteurized		UHT		UHT	
	Entire	Partially skimmed	Entire	Partially skimmed	Entire	Partially skimmed
1 <sup>st</sup> analysis						
< d.l.	2	1	3	1	1	-
> d.l.	2 (7 and 24 ppt)	1 (13 ppt)	0	0	0	-
2 <sup>nd</sup> analysis						
< d.l.	0	1	3	1	-	1
> d.l.	2 (7 ppt both)	1 (14 ppt)	1 (14 ppt)	0	-	0
3 <sup>rd</sup> analysis						
< d.l.					-	-
> d.l.					-	-

d.l. = detection limit (5 ppt)



Few samples (40%) showed positive results for AFM<sub>1</sub>, but all under the EU legal limit of 50 ppt. Comparing these results with the bibliographic data on the conventional milk marketed in the Florence area in 2001 (91,6% positive samples), we can be assured that the risk of AFM<sub>1</sub> in organic milk is very low.