

NRL analytical methods for MYCOTOXINS

MATRIX	MYCOTOXINS	ANALYTICAL TECHNIQUE	METHOD
Hazelnut, peanut, pistachio, fig and paprika powder	Aflatoxin B1 and total aflatoxin B1, B2, G1 and G2	HPLC-FL	UNI EN 14123:2008
Feedstuff	Aflatoxin B1	HPLC-FL	Internal method
Corn and derived products	Aflatoxin B1 and total aflatoxin B1, B2, G1 and G2	HPLC-FL	Internal method
Spices, excepting paprika	Aflatoxin B1 and total aflatoxin B1, B2, G1 and G2	HPLC-FL	EN 17424:2020
Milk and milk powder	Aflatoxin M1	HPLC-FL	Internal method
Cheese	Aflatoxin M1	HPLC-FL	Internal method
Barley and roasted coffee	Ochratoxin A	HPLC-FL	UNI EN 14132:2009
Cocoa and derived products	Ochratoxin A	HPLC-FL	Internal method
Wine and beer	Ochratoxin A	HPLC-FL	UNI EN 14133:2009
Cereals and cereal products	Ochratoxin A	HPLC-FL	Internal method
Foods: paprika, chilli pepper, black and white pepper, nutmeg, spice mix, liquorice	Ochratoxin A	HPLC-FL	EN 17250:2020
Food: pork and derived products	Ochratoxin A	HPLC-FL	UNI EN 17251:2020
Foodstuff	Citrinin	LC-MS/MS	EN 17203:2018
Apple juice and puree	Patulin	HPLC-UV	UNI EN 14177:2004
Feedstuff	Zearalenone	HPLC-FL	UNI EN 15792:2009
Cereals and cereal products	Deossinivalenolo, 3AcDON, 15AcDON e DON3G	LC-MS/MS	Internal method
Cereals and cereal products	T-2 toxin, HT-2 toxin	LC-MS/MS	Internal method
Cereals and cereal products	Ergot alkaloids	LC-MS/MS	Internal method
Food	Aflatoxins, deoxynivalenol, fumonisins, ochratoxin A, T-2/HT-2 toxins, zearalenone	LC-MS/MS	EN 17641:2022