

(63) رقم البحث

**MYCOLOGICAL EVALUATION OF SERVING SOME  
DAIRY PRODUCTS WITH SPECIAL REFERENCETO  
MYCOTOXINS PRODUCTION IN AZHAR UNIVERSITY  
STUDENT HOSTELS**

*BY*

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**ABSTRACT**

Milk and milk products especially cheeses and yoghurt are essential constituents in daily meals in Student hostels in Azhar University, Egypt. This dairy products may be contaminated with moulds and/or mycotoxins, among mycotoxins aflatoxins are the most dangerous especially aflatoxin B1 which is classified as the potent human carcinogen. The objectives of this study were (i) evaluate dairy products distributed in Azhar University mycologically for incidence, isolation and identification of mould species, (ii) determination the occurrence of aflatoxins in this dairy products and (iii) to compare between Sabouraud dextrose (SDA) and Aspergillus Differentiation Media (ADM) for isolation and counting of *Aspergillus flavus* as a one of most important species which has a public health significant in toxin production. Mycological evaluation was done for 200 random samples of soft cheeses (Feta and Istanbuli, 65 each) and 70 plain yoghurt samples distributed

in student hostels. About 64.5% of all different samples were positive for mould; 70.7%, 56.9% and 65% of Feta cheese, Istanbuli and yoghurt samples respectively. The highest incidences (70.7%) as well as the highest mean ( $1.50 \times 10^6$  cfu) were detected in Feta cheese; all the samples were aflatoxin free by HPLC. According to these values, we considered the students in Azhar University are in safe side away from aflatoxicosis.