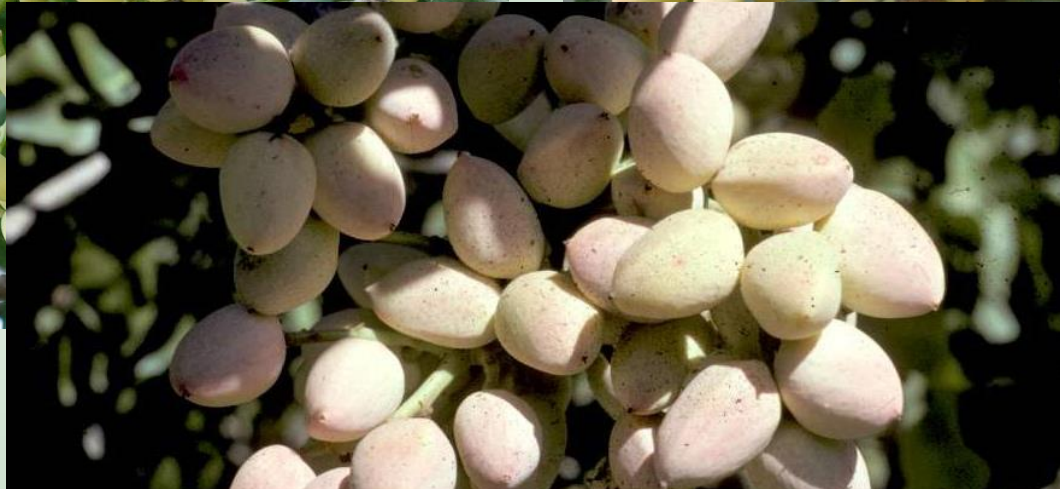


Aflatoxin and its Control in Pistachios



Themis J. Michailides

University of California Davis

Kearney Agric. Research and Extension

Pistachio Short Course – 16 November 2017

Tree nuts

- Low water activity & } Resistant to
- High in oil } spoilage

undesired
damage
(insects,
drought
stress, etc.)



M O L D S



Toxic
secondary
metabolites
"Mycotoxins"

Mycotoxins = toxic compounds



illnesses

deaths

Toxic effects of mycotoxins

- **Carcinogenic**
- **Mutagenic**
- **Teratogenic**

Aspergillus

Penicillium

Fusarium

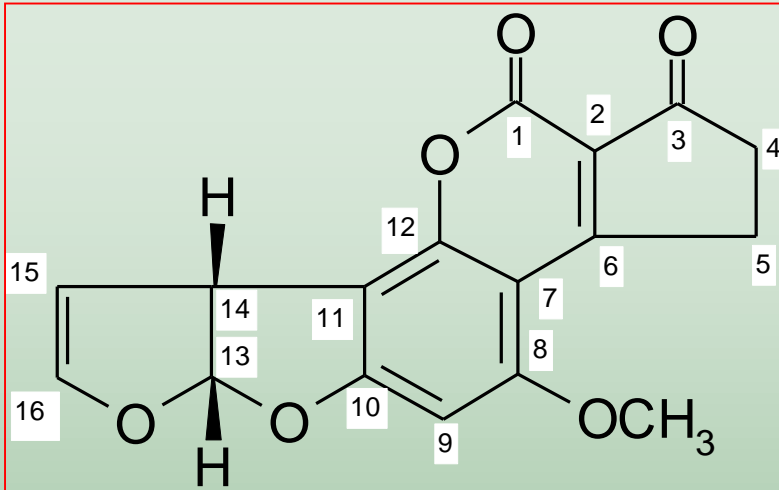


Certain species of *Aspergillus* produce mycotoxins called aflatoxins?

AFs are secondary metabolites produced by:

- *Aspergillus flavus* and *A. parasiticus*

Aflatoxins B_1 , B_2 , G_1 , G_2 , M_1



Aflatoxin B₁



The most potent can cause liver cancer

Commodities contaminated with aflatoxins:

Highest risk of aflatoxin contamination:

Corn

Peanuts

Cottonseed

Occasionally contaminated:

Tree nuts (almonds, pistachios, walnuts)

Figs

Sorghum

Spices

Others

Frequency of aflatoxin contamination in California pistachio orchards

1 nut in **5,000** nuts (**off years**)
to
1 nut in **20,000** nuts (**on years**)

Regulatory limits for aflatoxins

- USA
Aflatoxin B1 → 10 ppb
Total aflatoxins → 15 ppb
- European Union
Aflatoxin B1 → 8 ppb
Total aflatoxins → 10 ppb

(in pistachios for direct
consumption)

OUTLINE:

- Biology and fungal variability of fungi producing aflatoxin
- Risk factors for aflatoxin contamination
- Biocontrol of aflatoxin

OUTLINE:

- **Biology and fungal variability of fungi producing aflatoxin**
- Risk factors for aflatoxin contamination
- Biocontrol of aflatoxins

Molds that can produce aflatoxin in pistachio orchards in California



Aspergillus flavus



Aspergillus parasiticus

Strains of *Aspergillus flavus*



L - strain



**about 50:50
toxigenic: atoxigenic**

M - strain



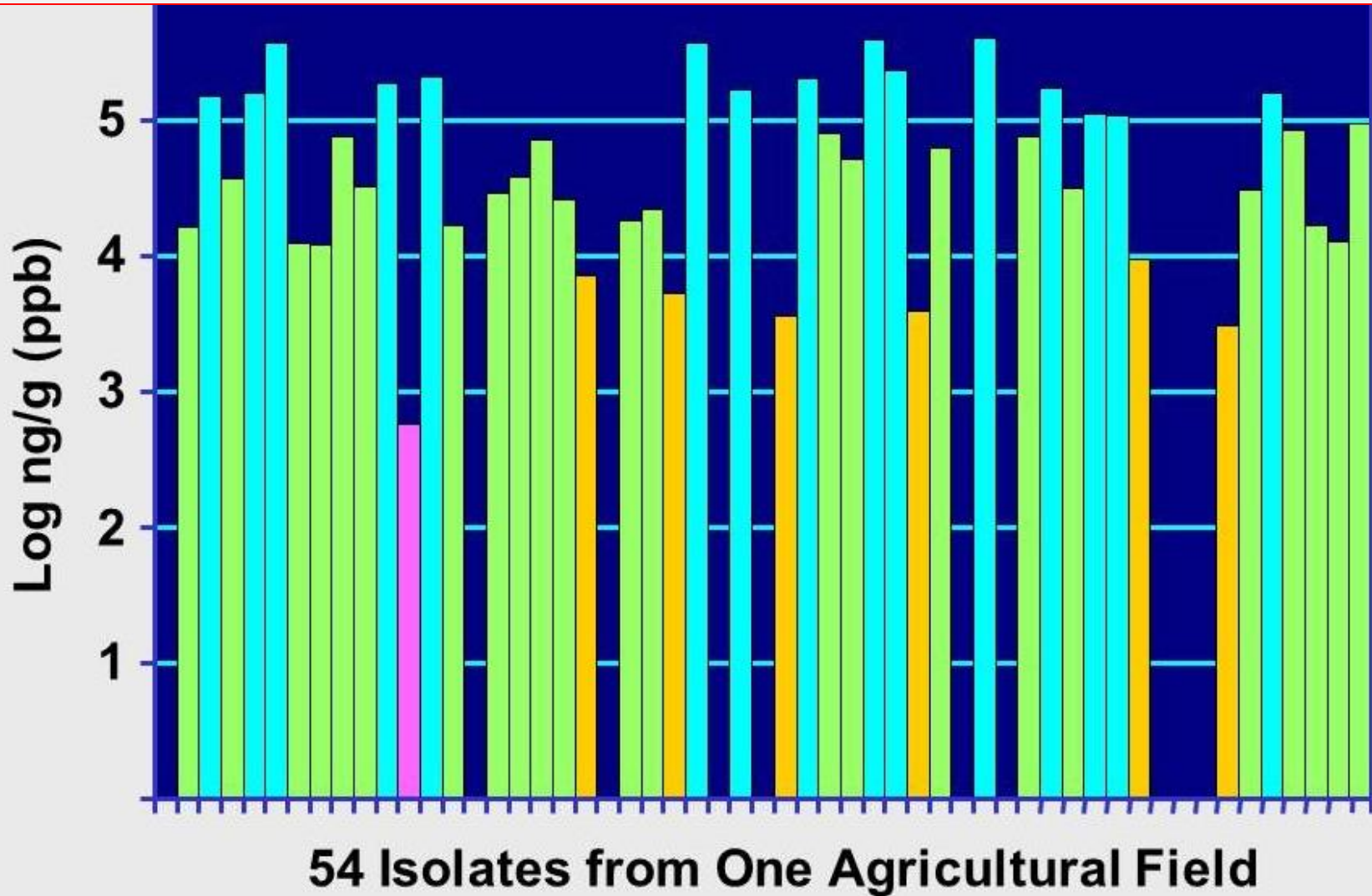
?

S - strain



most toxigenic

Aflatoxin production by isolates of *Aspergillus* sect. *Flavi* in liquid culture



Source: Dr. P. Cotty, USDA & Univ. of Arizona

Density of *A. flavus*/*A. parasiticus* in soil



Selective medium

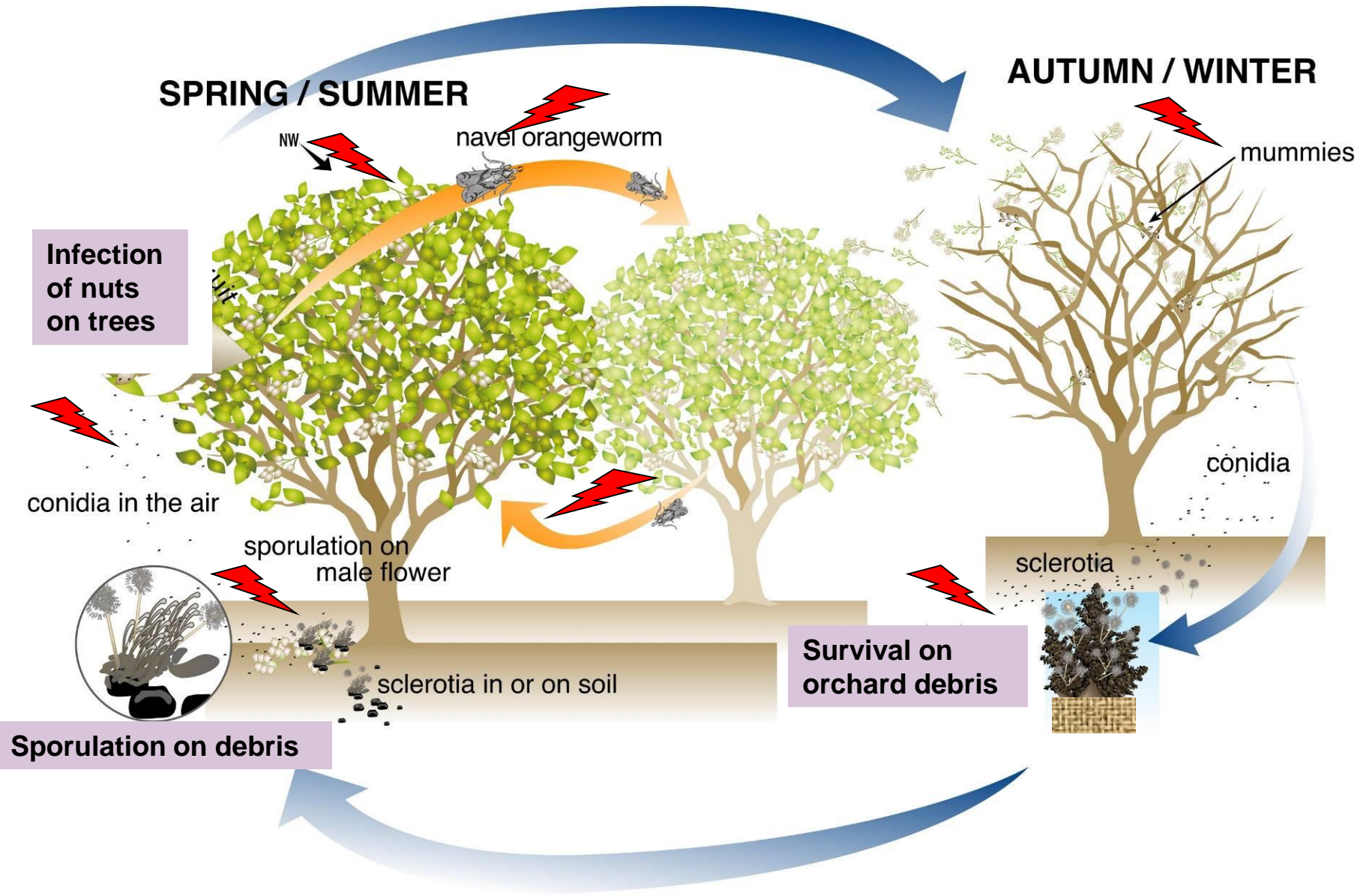
Orchard	cfu/g
A	1.7
F	4.4
D	11.3
C	12.7
G	12.7
H	13.1
J	15.2
I	23.1
E	27.0
B	35.5

propagules

Total fungal count = 58,000 cfu/g

SPRING / SUMMER

AUTUMN / WINTER



The life cycle of *Aspergillus flavus* in a pistachio orchard

OUTLINE:

- Biology and fungal variability of fungi producing aflatoxin
- **Risk factors for aflatoxin contamination**
- Biocontrol of aflatoxin

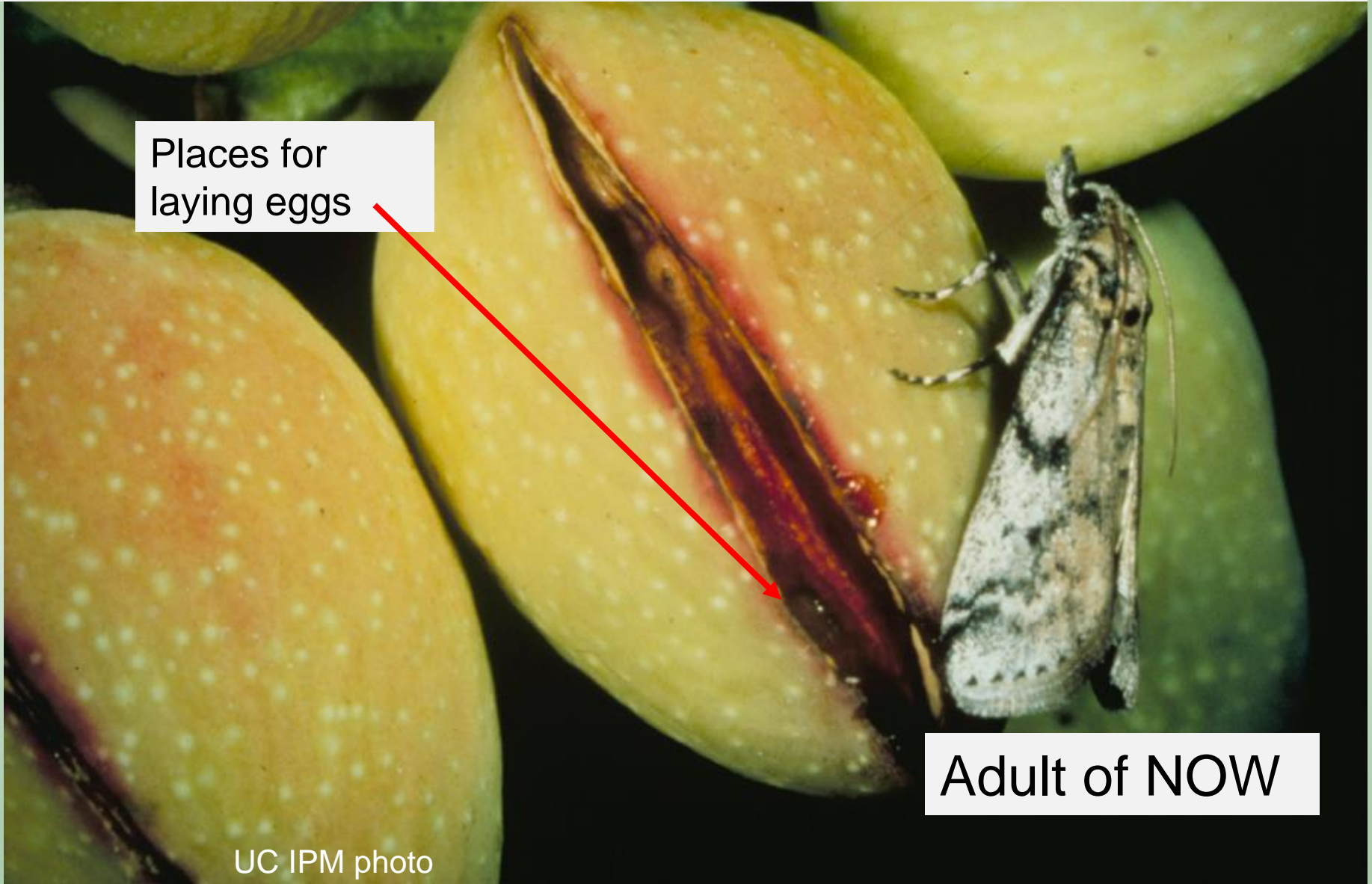
Risk factors:

- 1) Navel orangeworm (NOW)
- 2) Harvest date
- 3) Location
- 4) Year (on /off)
- 5) Cultural practices
- 6) Rootstock
- 7) Various nut defects

1. Navel orangeworm (NOW):

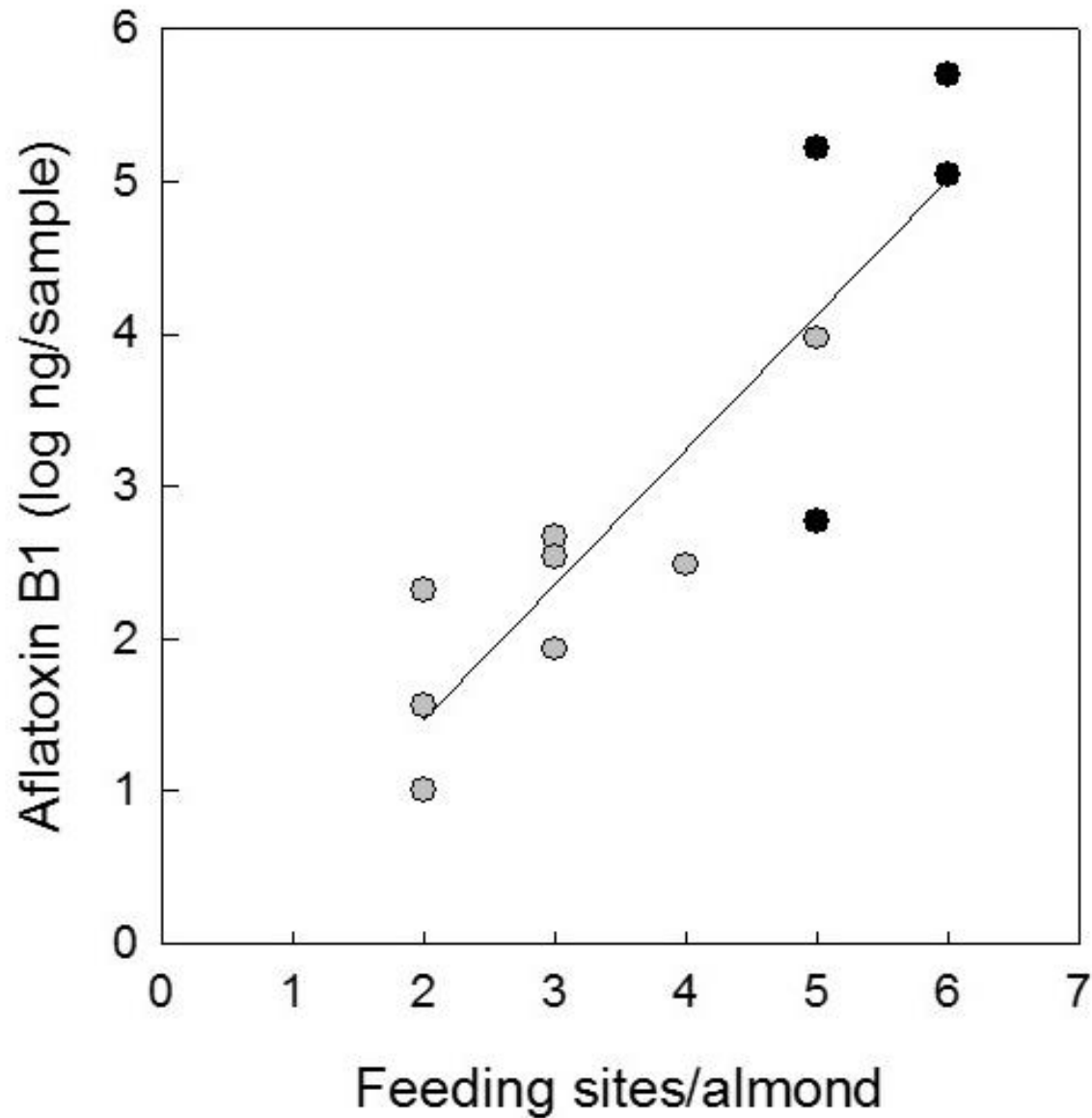
A moth on an early split pistachio

Places for
laying eggs

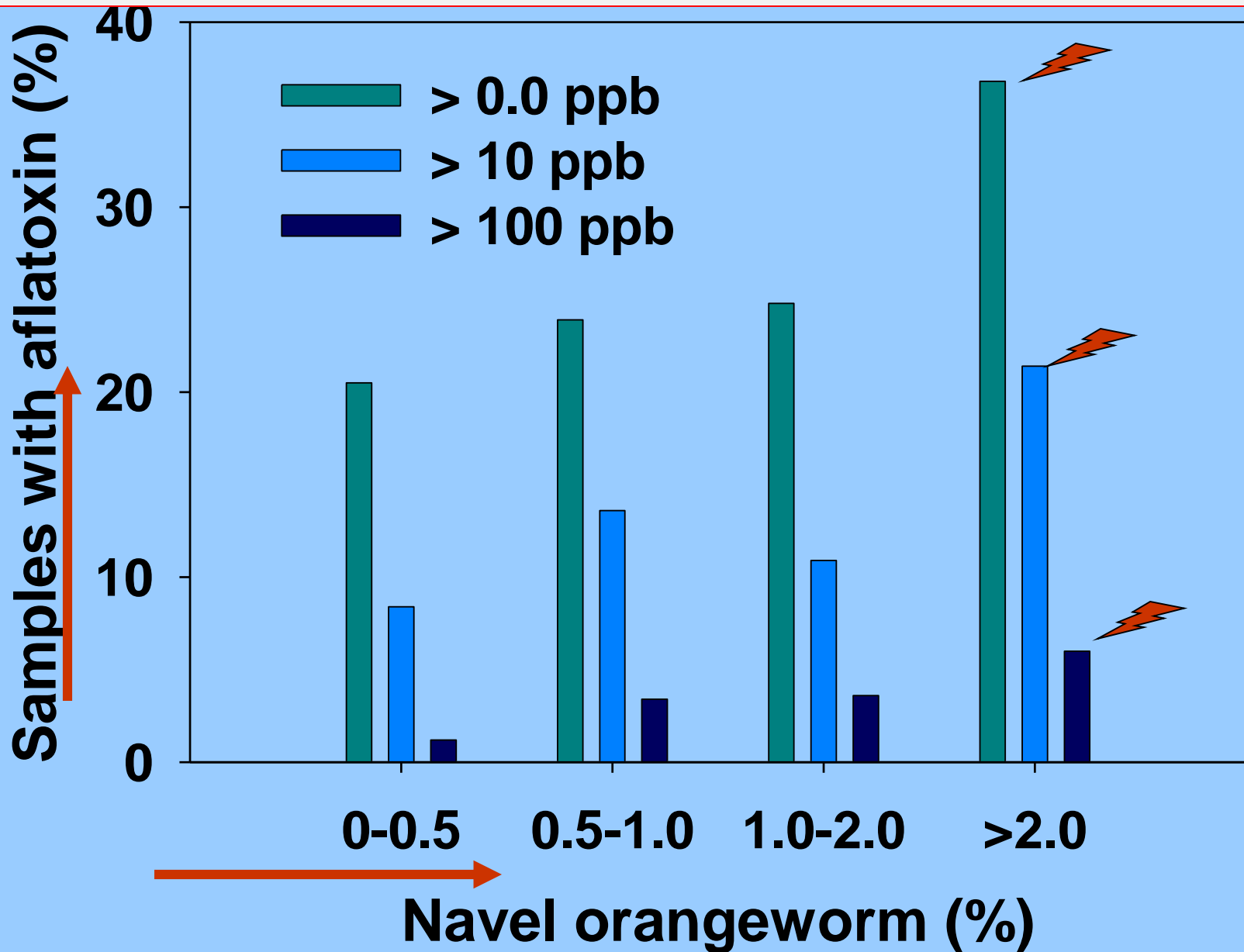


Adult of NOW

Effect of feeding sites (wounds) on levels of aflatoxin contamination



Relationship of navel orangeworm infestation and aflatoxin levels

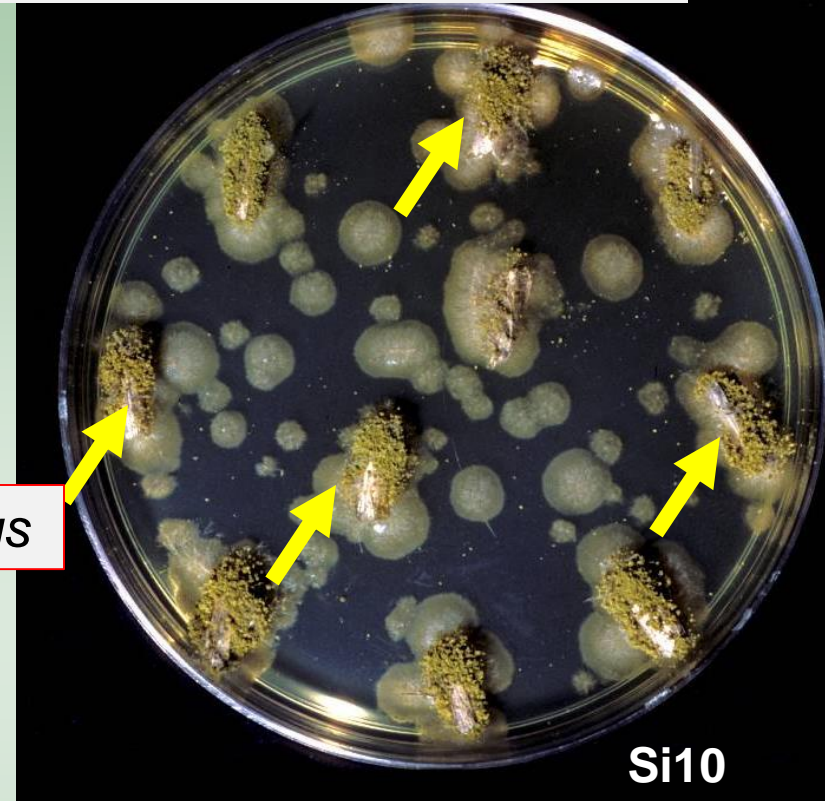


Association of NOW with aflatoxigenic fungi

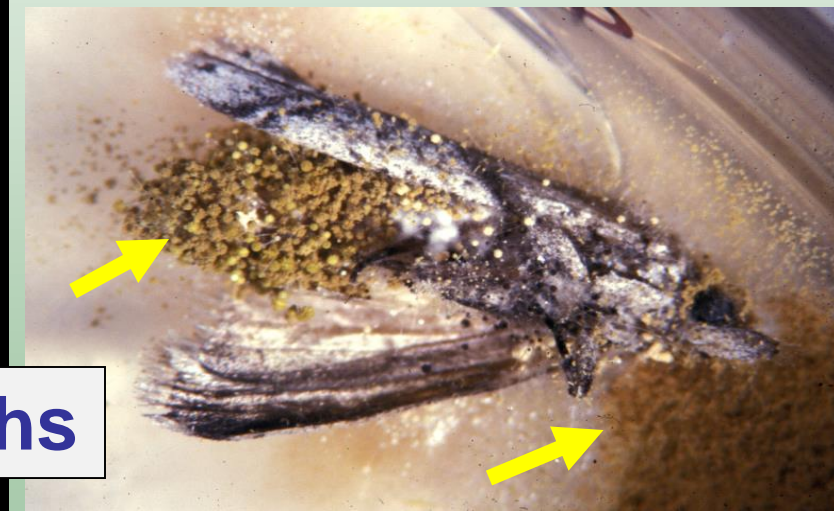


Sticky traps with NOW moths

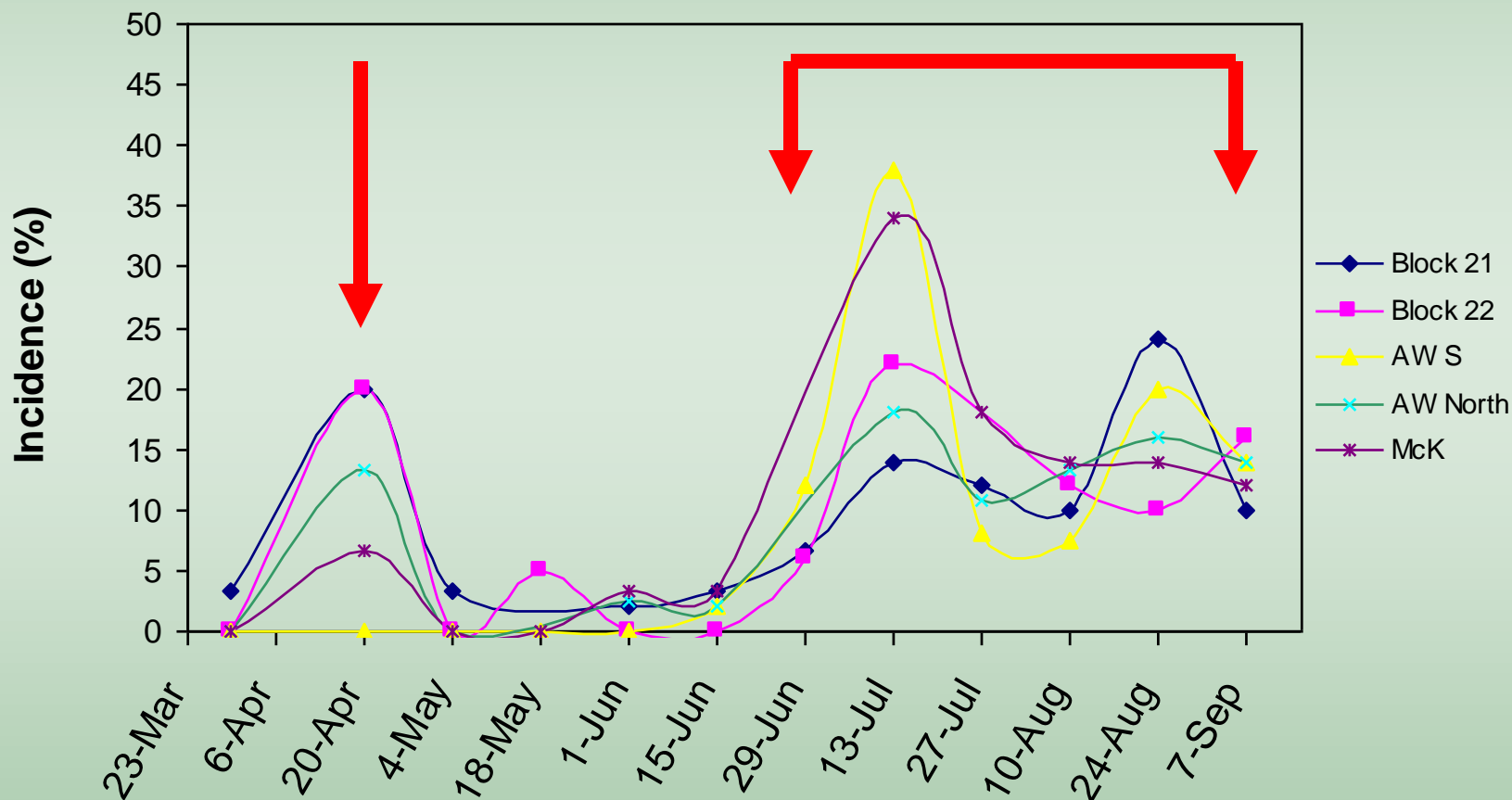
A. flavus



Si10



Aspergillus sect. *Flavi* on NOW moths from pistachio blocks (Madera Co.; 2012)



Frequency estimate of aflatoxin-producing isolates carried by NOW

Isolates/strains from NOW	Orchard 1- Madera	Orchard 2 - Madera
Isolates tested	41	24
S-strain recovered	2	3
L-strain positive for aflatoxin	7	7
Total toxigenic strains	9	10
Toxigenic strains (%)	22 %	42 %
<i>Aspergillus</i> sect. <i>Flavi</i> carried by NOW at harvest (%)	10 %	10 %
Toxigenic strains carried by NOW at harvest (%)	2.2 %	4.2 %

2. Harvest date: Delaying harvest increases NOW infestation

Year 1

Harvest date NOW(%)

10 Sept. 1.8

20 Sept. 5.2

30 Sept. 12.1

Year 2

Harvest date NOW(%)

14 Sept. 1.8

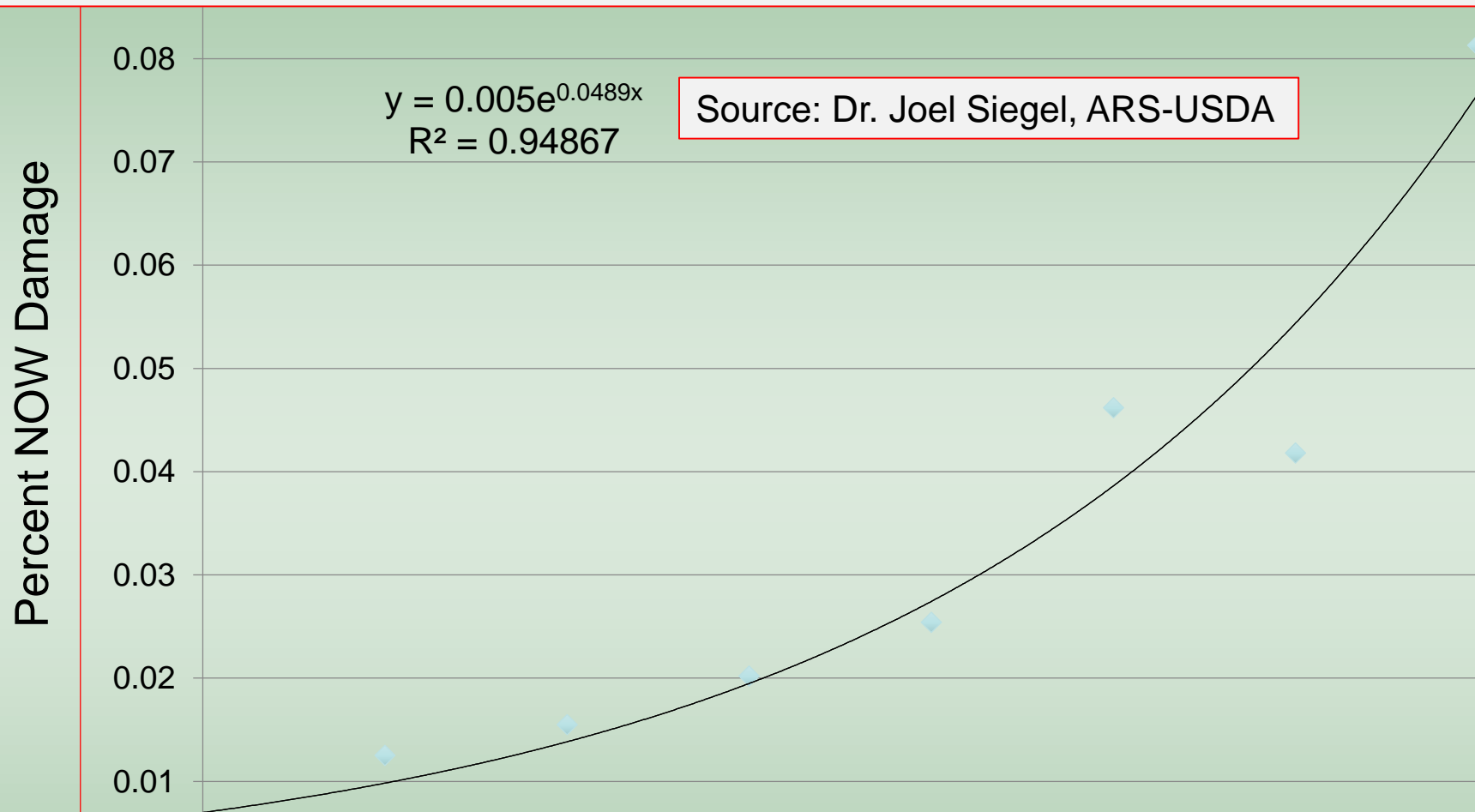
20 Sept. 3.1

28 Sept. 6.1

4 Oct. 9.1

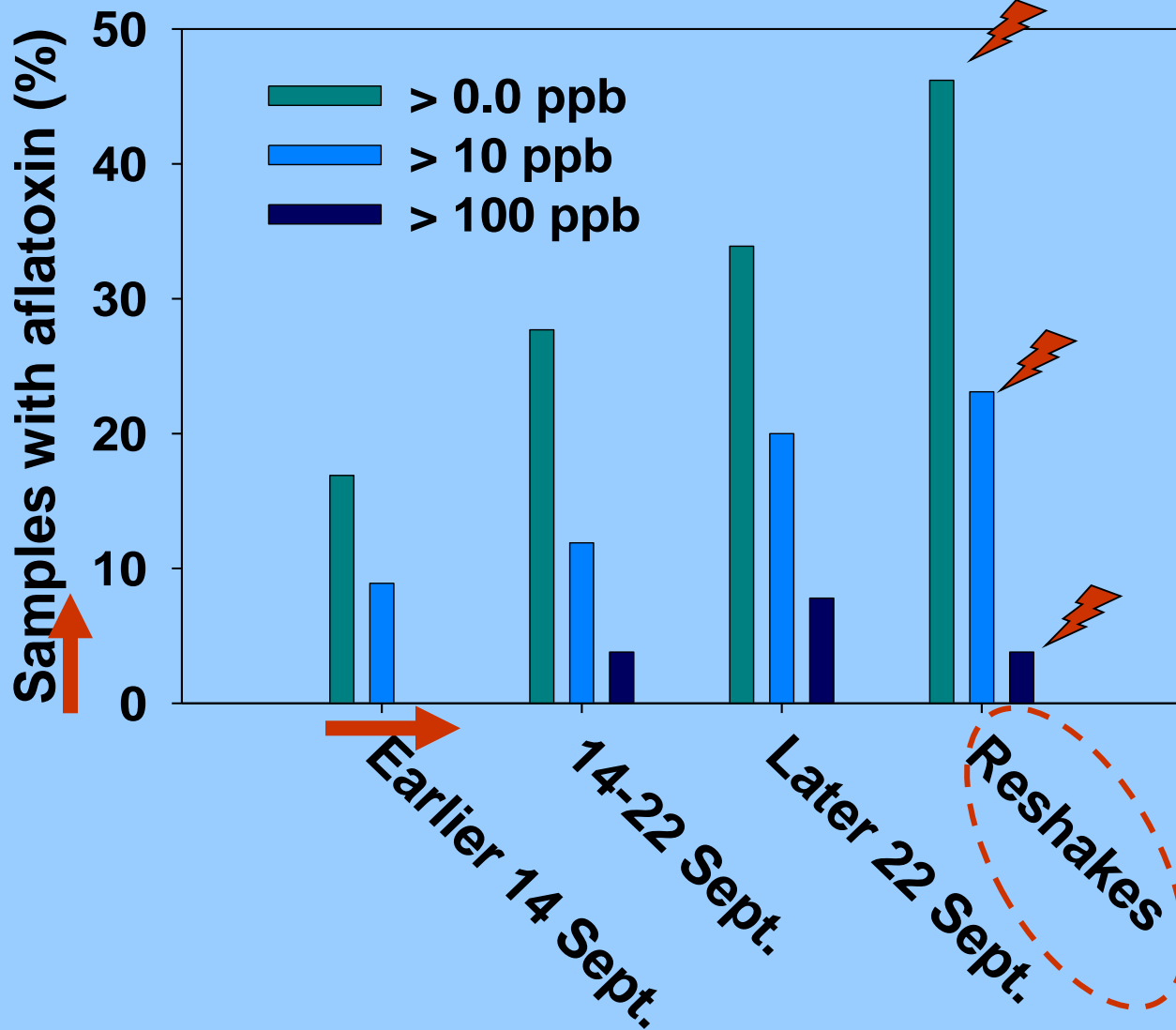
12 Oct. 14.2

Kings County 2016: Regression of Average Weekly NOW damage over time (Day 7 = August 28)



In general, the damage of NOW you have after the first week of harvest will be doubled following the third week of harvest (according to Dr. Siegel)

Harvest dates, incidence, and amounts of aflatoxin contamination



Recommendations:

✓ Do not delay harvest.

Reduce damage by NOW

- ✓ Follow an aggressive insecticide program (**spray according to recommendations given by UC entomologists**).
- ✓ Decrease number of nuts left after harvest.
- ✓ Winter sanitation should be an annual practice.



Sweep the berms and grind nuts in the middles



3. Location/region: Incidence of aflatoxin contamination by county

County	Samples with >100.0 ppb (%)
Merced	12.5 (2nd)
Tulare	3.6
Madera	5.8 (3rd)
Fresno	15.4 (1st)
Kern	1.4
Kings	0.0
Northern Calif.	0.0

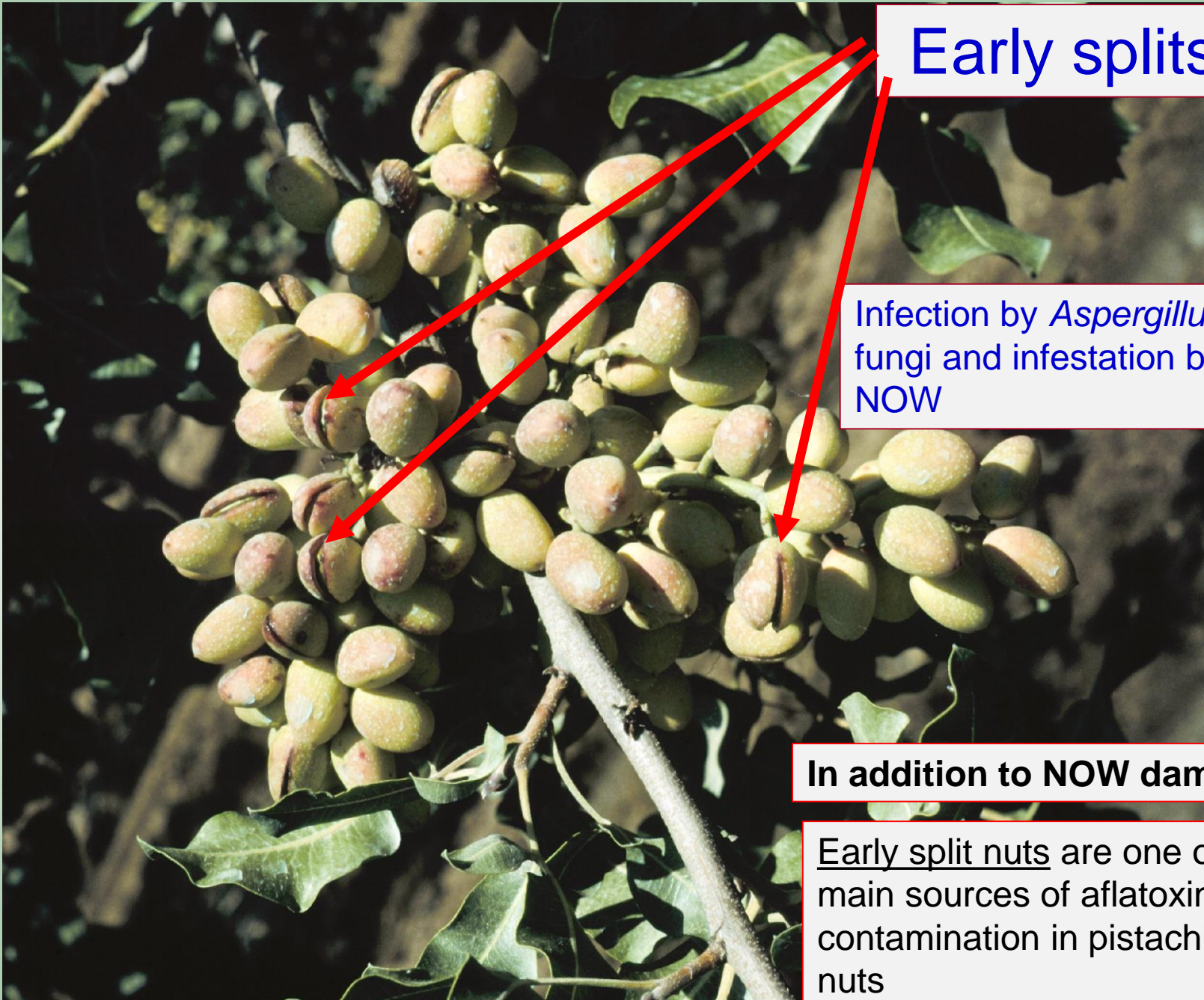
4. Effect of year (on or off): Results from aflatoxin evaluations of library samples for 2001-2005

Year	Percentage of samples		
	>0.0 ppb	>10.0 ppb	>100.0 ppb
2001 (off)	27.4	13.9	3.8
2002 (on)	9.8	5.6	0.7
2003 (off)	34.7	19.7	2.7
2004 (on)	12.2	3.5	0.0
2005 (off)	16.0	4.8	0.9

4. Effect of year (on and off): Frequency of aflatoxin contamination in pistachio orchards

1 nut in **5,000** nuts (**off years**)
to
1 nut in **20,000** nuts (**on years**)

5. Cultural practices



Early splits

Infection by *Aspergillus* fungi and infestation by NOW

In addition to NOW damage:

Early split nuts are one of the main sources of aflatoxin contamination in pistachio nuts

Incidence of early splits (ES) in 10 pistachio orchards

Orchard	Early split nuts (%)
I	0.6
J	0.6
C	0.8
G	2.0
H	2.7
F	3.4
D	3.4
A	4.3
B	5.7
E	6.5



rough, shriveled hull



smooth hull



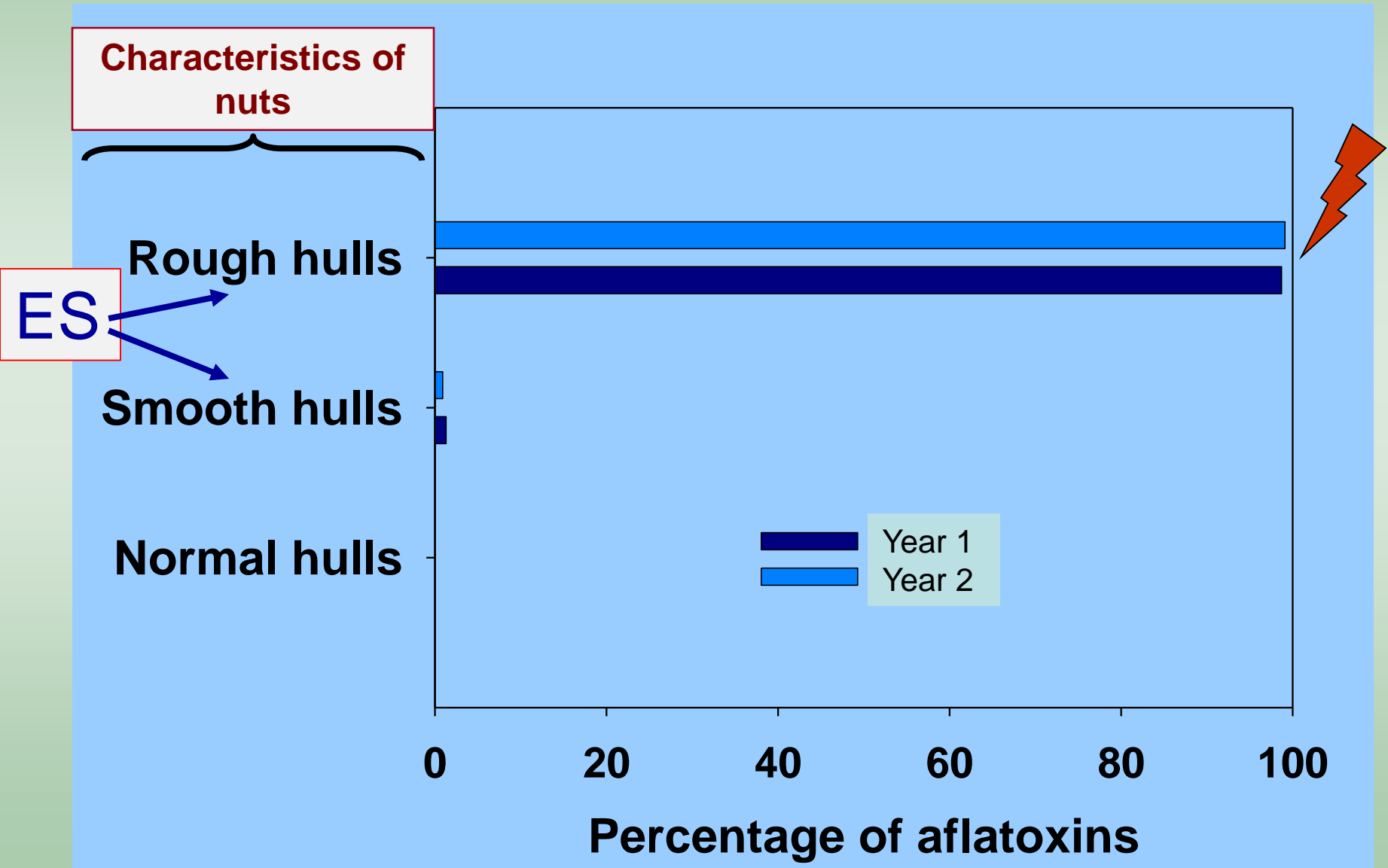
Early splits



Normal



Incidence of total aflatoxins detected in ES and normal pistachio nuts



Relationship of the hull appearance and NOW infestation with kernels of early split pistachios

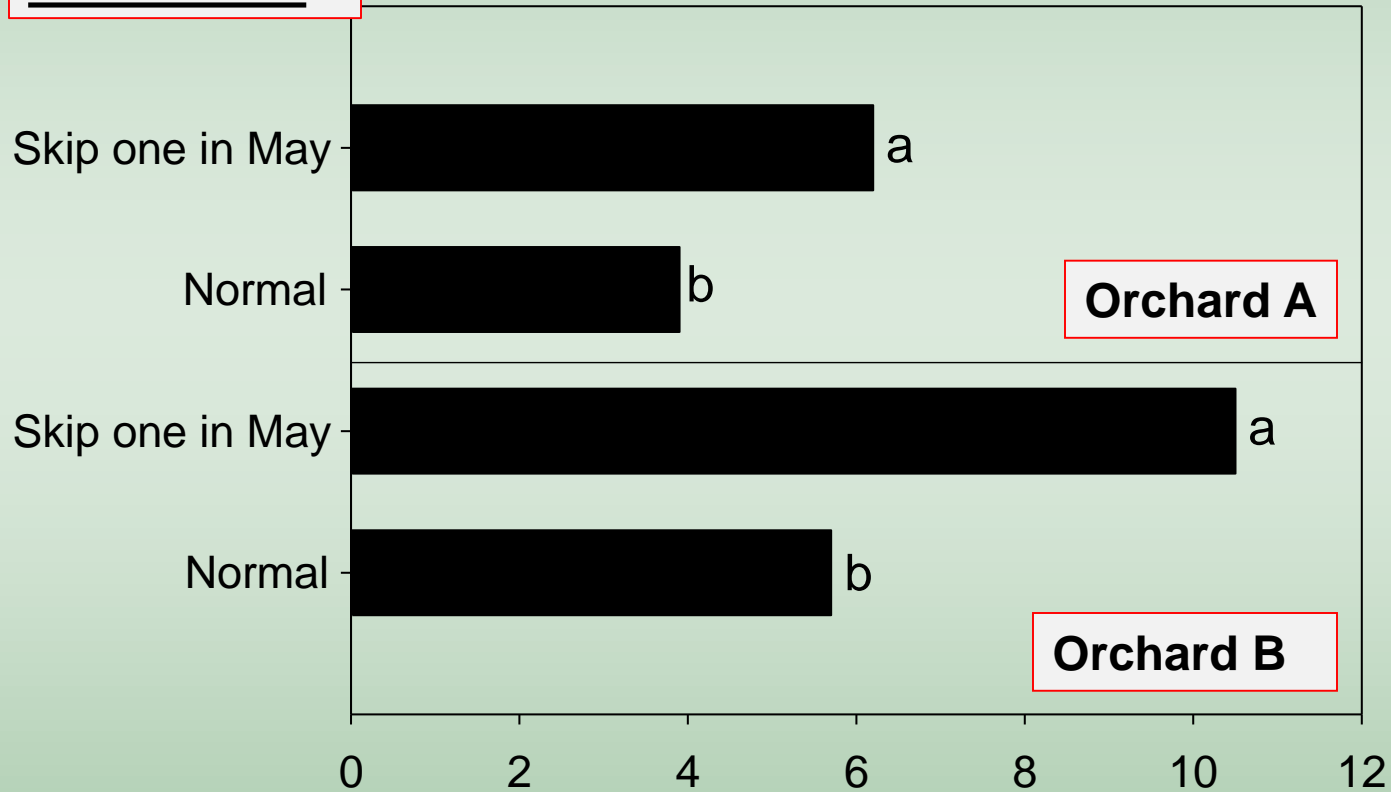
Characteristics of <u>early split fruit</u>	positive samples (%)	aflatoxins per nut (ppb)	% of total aflatoxins
Rough hull; NOW	60	2998	83.7
Rough hull; no NOW	20	141	16.2
Smooth hull; NOW	20	2	0.1
Smooth hull; no NOW	0	0	0.0

99.9%

The normal nuts had no aflatoxins.

Effect of irrigation on incidence of early splits (ES)

IRRIGATION:



Recommendation: Apply sufficient irrigation during spring to avoid tree stress and reduce ES.

6. Rootstock:

Four major rootstocks are used in pistachio in California

- *Pistacia atlantica*
- UCB1 (hybrid)
- PG I (Pioneer Gold)
- PGII (Pioneer Gold)

P. integerrima

Effect of rootstock on the early split nuts in four rootstock trials

----- Early splits (%) -----

Rootstock	Fresno County			
	KAC	Westside	Kern Co.	Madera Co.
<i>Atlantica</i>	4.7 a	0.8 a	0.4 b	16.6 a
PGII	4.0 ab	1.8 a	0.9 a	10.3 b
PGI	4.0 ab	0.1 b	0.3 bc	9.3 b
UCB-1	2.1 b	0.1 b	0.1 c	7.2 b

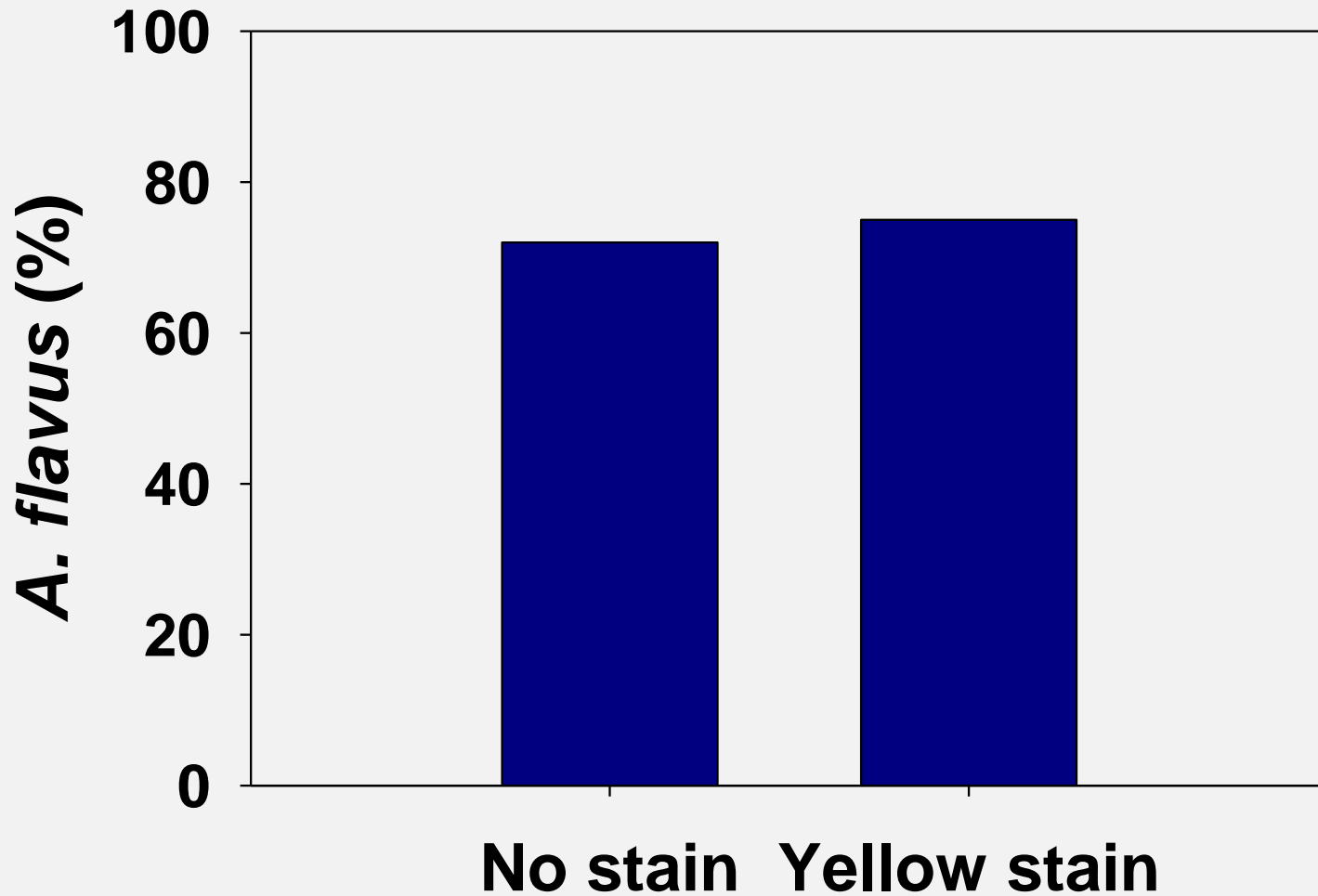
➤ Recommendation: Use a rootstock that minimizes early split nuts.

7. Various nut defects: Damaged by other means (DBOM)

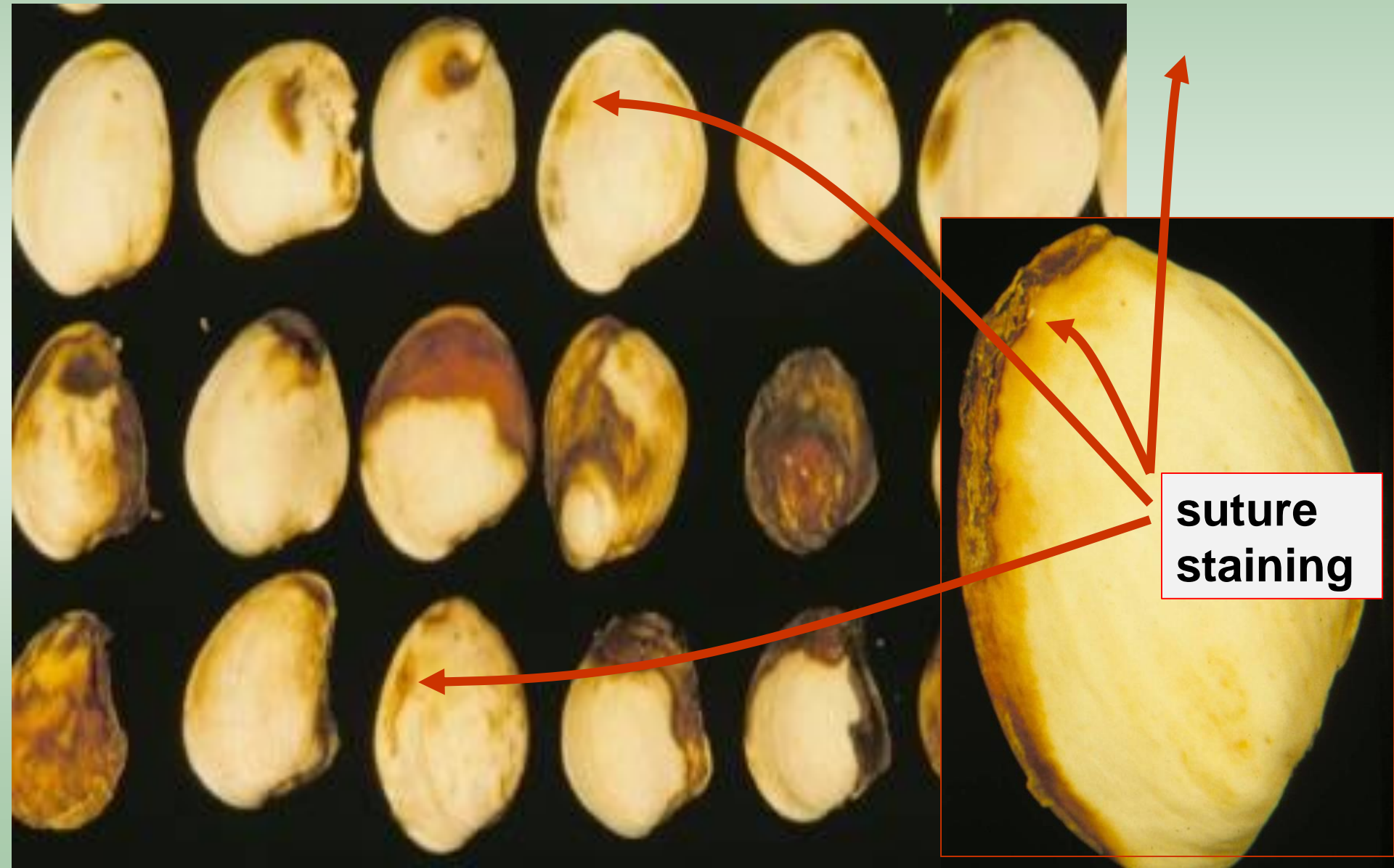


High in aflatoxins!

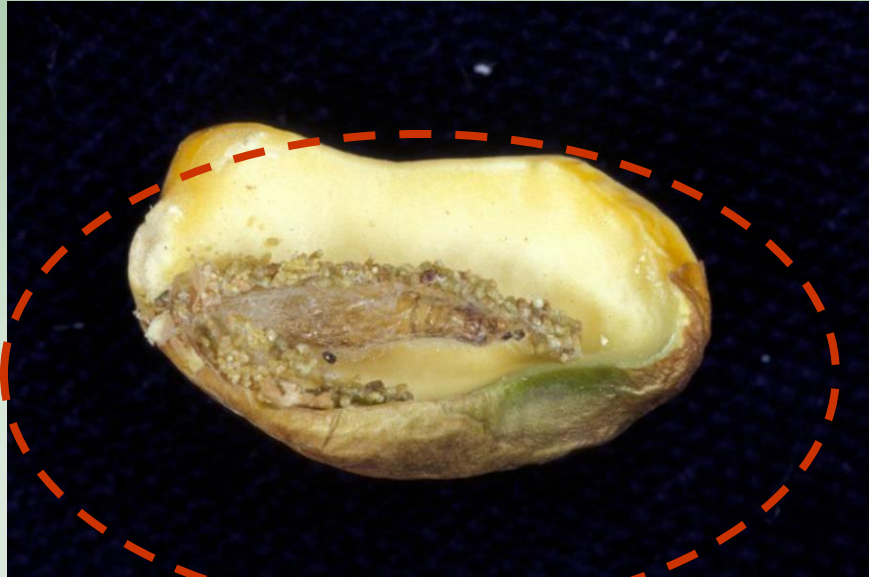
DBOM (or C-nuts) from a processing plant
(after surface sterilization)



7. Various defects: Early splits and stained nuts



7. Nuts with various defects



Recommendations to reduce aflatoxin:

- Control navel orangeworm (NOW). ***
- Reduce early splits. **
 - ❖ Apply sufficient irrigation during spring to avoid tree stress.
 - ❖ Use a rootstock that minimizes early split nuts (i.e. UCB1, PGI).
- Do not delay harvest. ***
- Sort out damaged and defected nuts. **

Control of Aflatoxins (biocontrol):
Use of **atoxigenic strains** of *Aspergillus flavus* as biopesticides to reduce aflatoxins

(**Atoxigenic strains** = those strains that do not produce aflatoxins)

Rationale: The atoxigenic strains when applied in the field, increase in numbers, and displace the aflatoxigenic strains.

Strains of *Aspergillus flavus*



L - strain

**about 50:50
toxigenic: atoxigenic**

AF36

M - strain

undescribed

S - strain

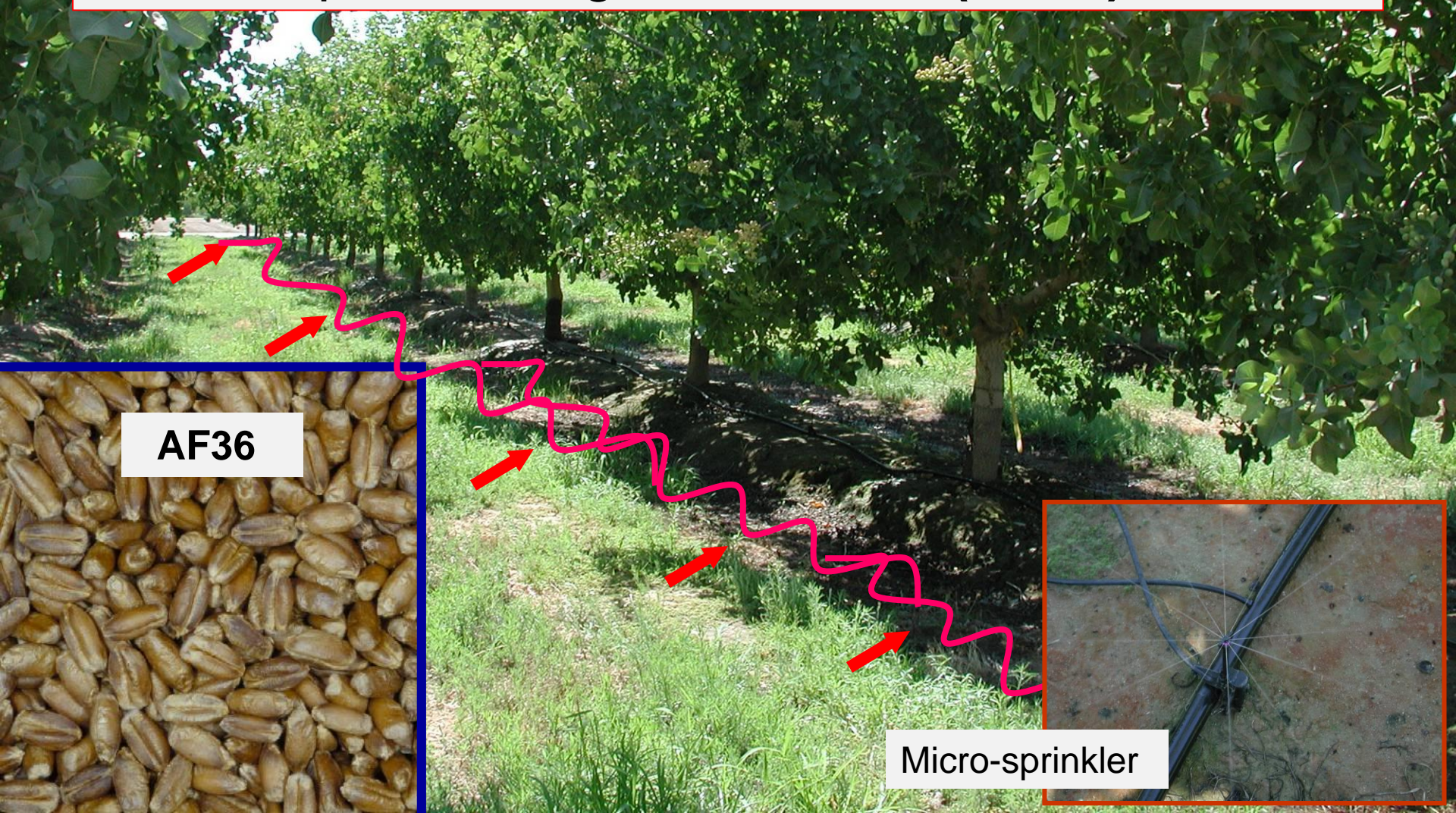
most toxigenic

Natural occurrence of the selected atoxigenic strain AF36 among *A. flavus* isolates from orchards in California

County	AF36 (%)		
	Pistachio	Almond	Fig
Butte	...	6.5	...
Colusa	...	3.0	...
Fresno	3.1	...	6.1
Glenn	...	4.4	...
Kern	12.7	8.5	...
Madera	7.2	5.0	7.2
Merced	15.0	...	5.8
Tulare	2.9

➤ Flood-irrigated orchard initially (2001); and since (2002):

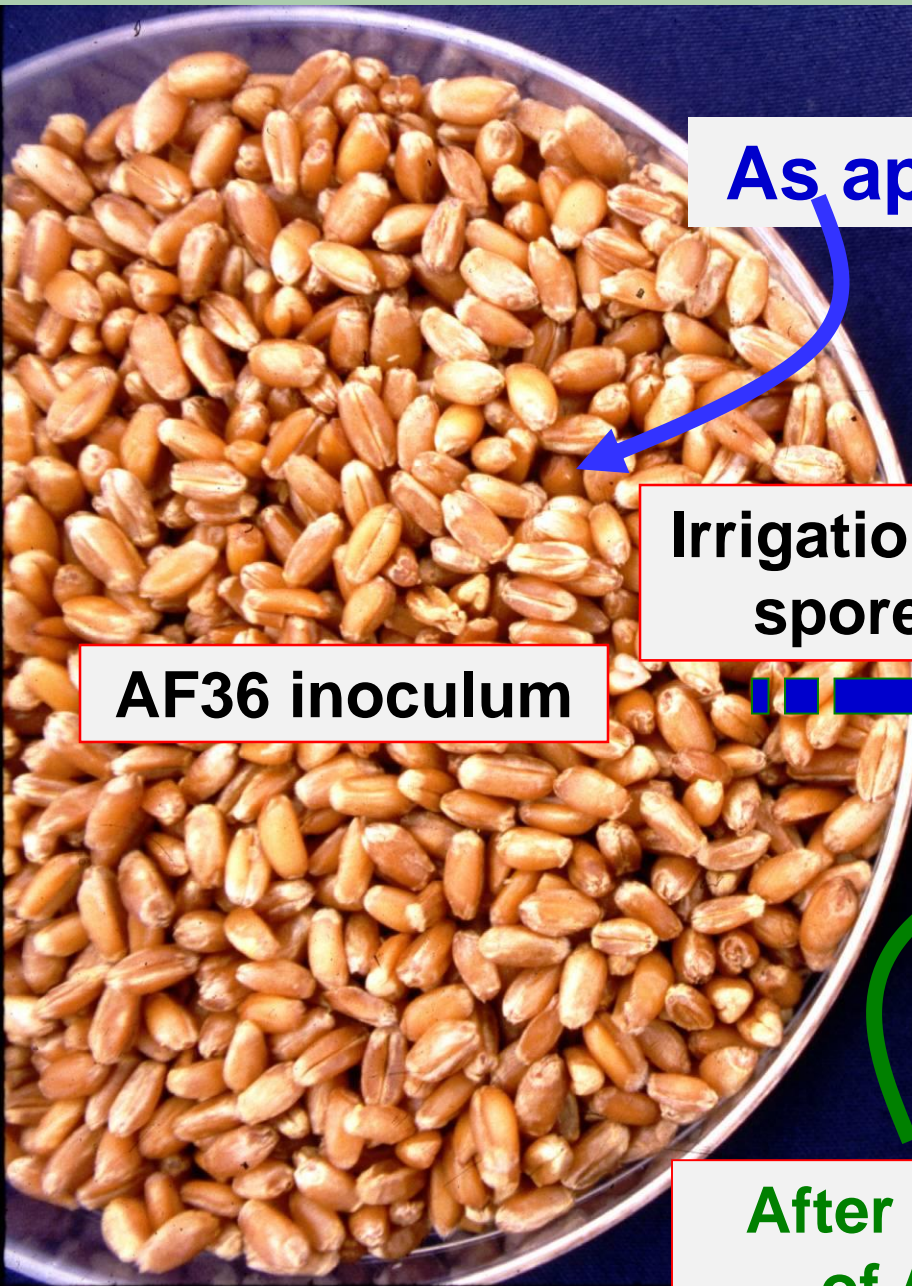
➤ Micro-sprinkler irrigated orchard (**AF36**) (2003)



AF36



Micro-sprinkler



AF36 inoculum

As applied

**Irrigation is needed for
spore production**



Sporulation

**After growth
of AF36**



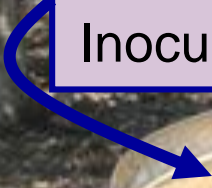
Inoculum of **atoxicogenic strain AF36** stored and shipped to the growers



Delivery of AF36 inoculum for pistachio treatment



AF36
Inoculum





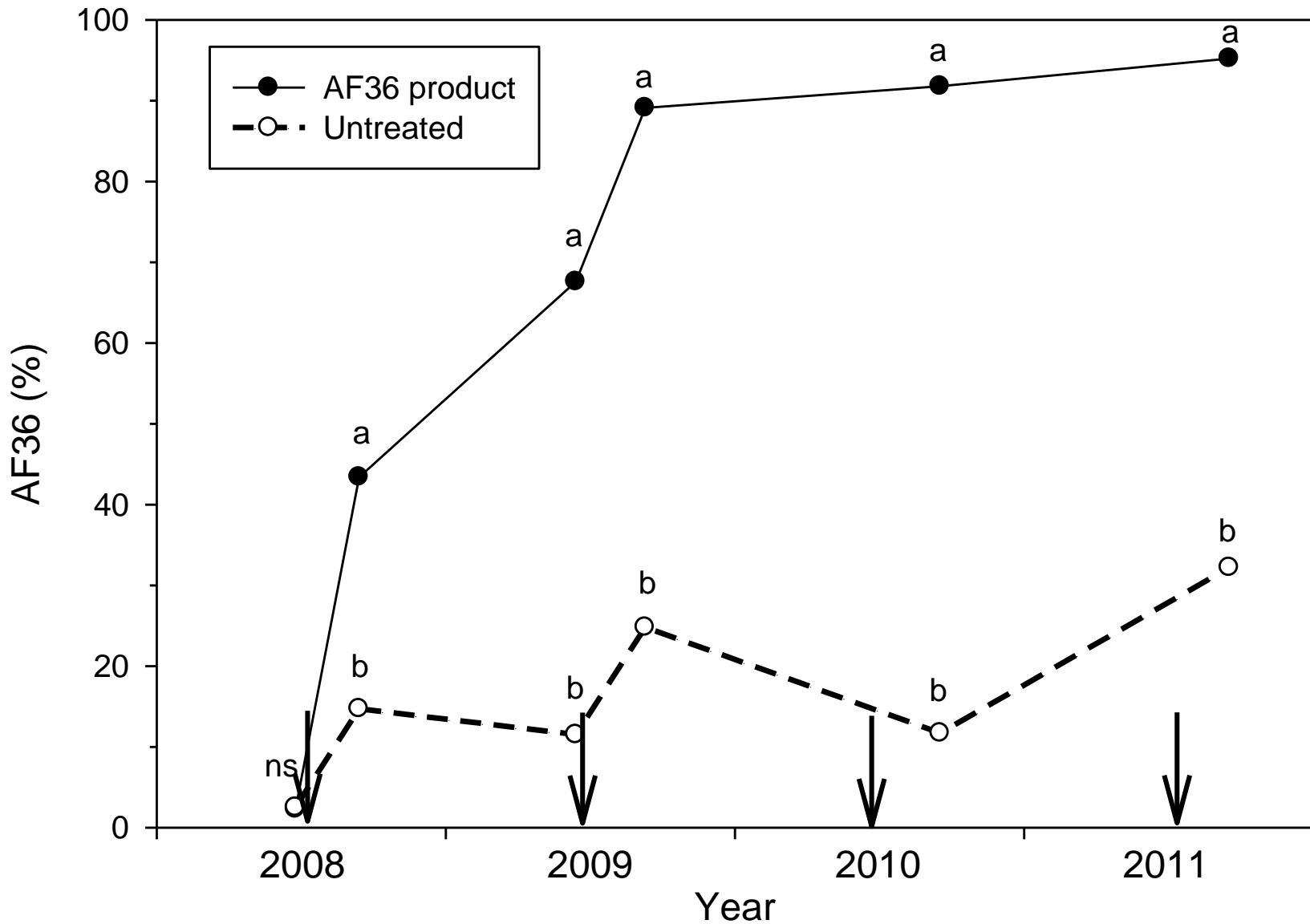
Application rate: 10 lbs. per acre

(=11.2 kg per ha)

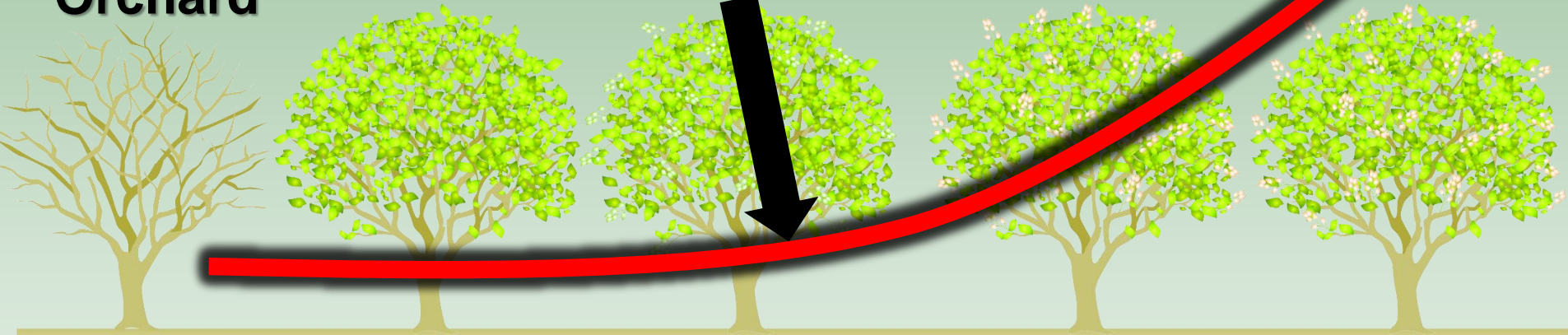
After irrigation, the wet wheat seeds will produce spores of AF36



Percentage of *A. flavus* isolates from soil belonging to AF36



Non-treated Orchard



Fungal content is the same in treated and untreated orchards

Treated Orchard



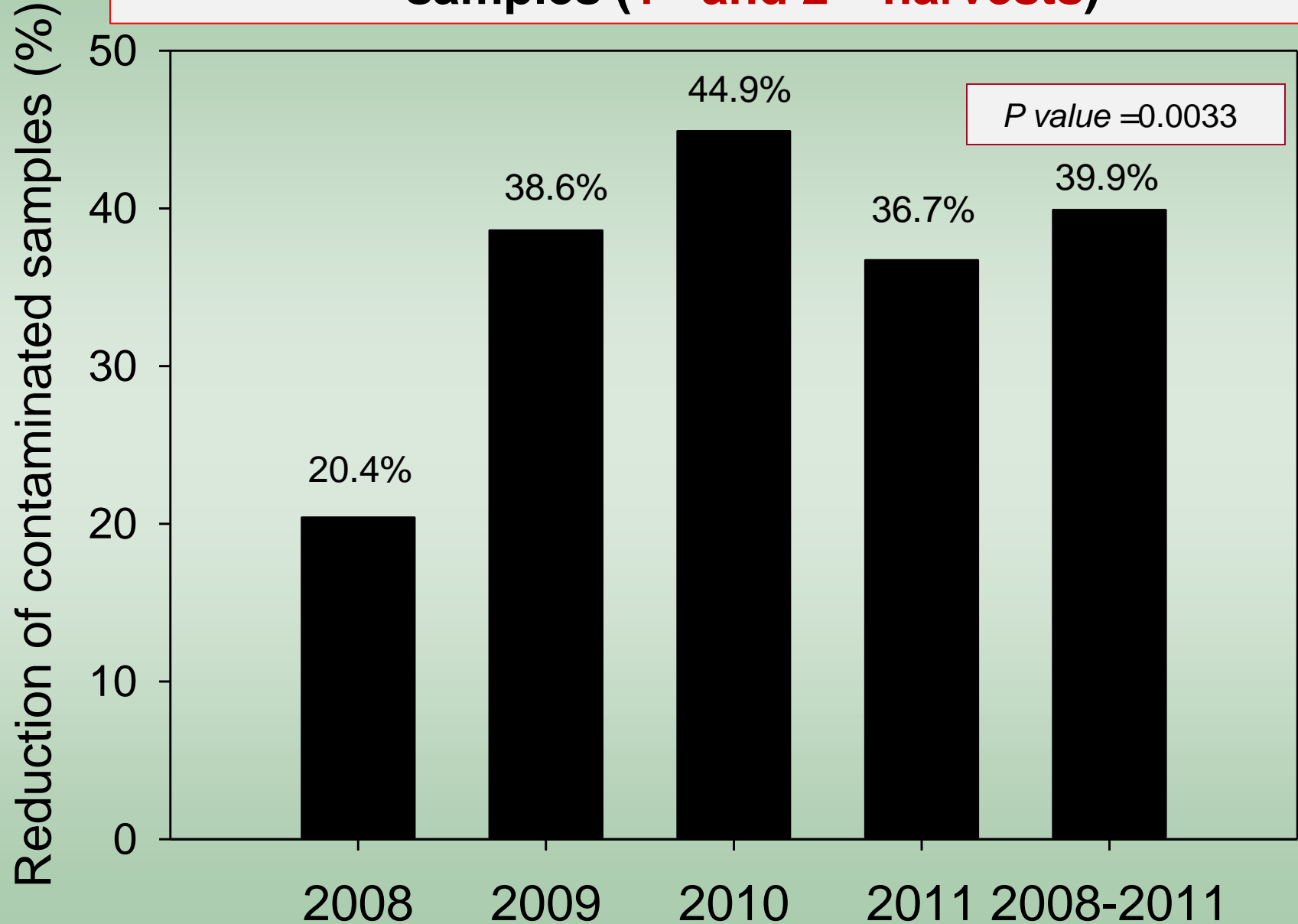
Library samples for aflatoxin analyses



Doster et al. (2014), *Plant Disease* 98:948-956

Label has orchard location, date, and grower.

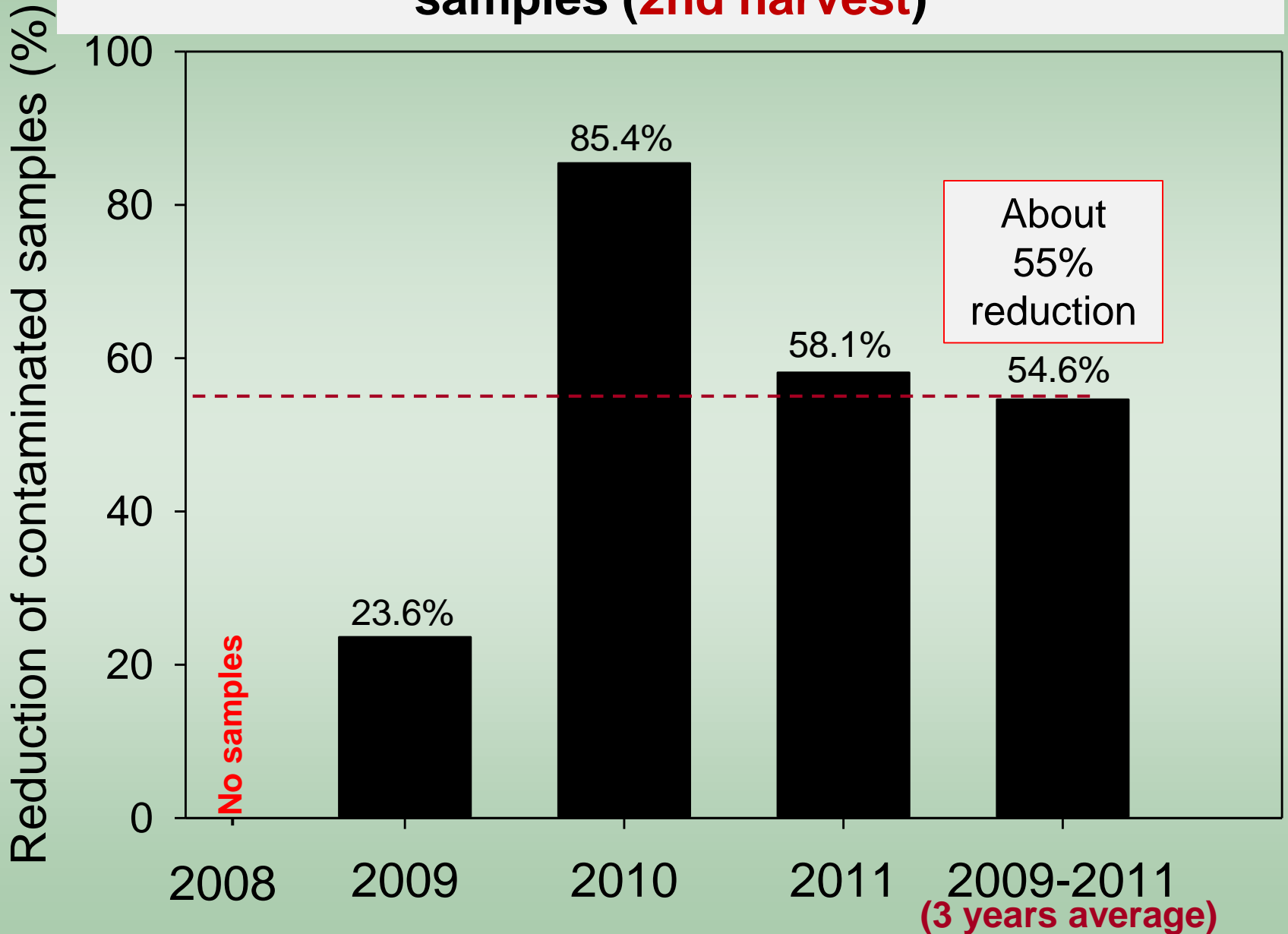
Reduction in aflatoxin-contaminated pistachio samples (1st and 2nd harvests)



(Doster et al. (2014), Plant Disease 98:948-956)

(4 years average)

Reduction in aflatoxin-contaminated pistachio samples (2nd harvest)



Aspergillus flavus AF36

ACCEPTED
FEB 29 2012

Under the Federal Insecticide, Fungicide
and Rodenticide Act, as amended, for
the pesticide registered under
EPA Reg. No. 71693-1

COTTON: FOR USE ONLY IN THE STATES OF ARIZONA, TEXAS AND CALIFORNIA (Imperial, Riverside and San Bernardino counties only)
CORN: FOR USE ONLY IN THE STATES OF ARIZONA AND TEXAS
PISTACHIO: FOR USE ONLY IN THE STATES OF CALIFORNIA, ARIZONA, TEXAS AND NEW MEXICO

For displacing aflatoxin-producing fungi
Aspergillus flavus AF36 is a strain of *Aspergillus flavus* that occurs naturally. When applied to cotton just prior to first bloom, to corn from the 7 leaf stage (V7) until silking, or to pistachio from late May through early July, *Aspergillus flavus* AF36 competes with strains of *Aspergillus flavus* that produce large amounts of aflatoxin and, in doing so, limits the amount of these high aflatoxin producers that become associated with the crop.

Active ingredient: *Aspergillus flavus* strain AF36*
Other ingredients: Wheat seeds (sterilized, colonized)
Total:

0.0008%
99.9992%
100.0000%

* Contains a minimum of 3,000 CFU/gram in the End-Use Product

KEEP OUT OF REACH OF CHILDREN
CAUTION

First Aid
to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial
mouth-to-mouth if possible. Call a poison control center or doctor for further
Immediately with plenty of water for 15-20 minutes. Call a
Remove contact lenses, if
or doctor for

About 73,000 acres of pistachios have been treated in 2012

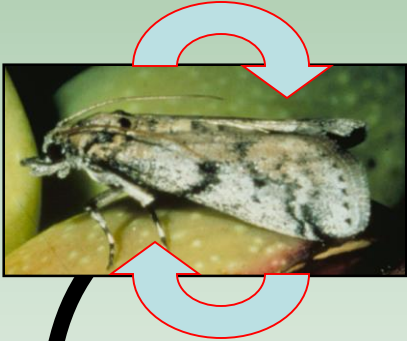
Treated pistachio acreage with AF36

Year	Acreage treated (ha)
2012	73,000 acres (29,500 ha)
2013	150,000 acres (60,700 ha)
2014	200,000 acres (80,900 ha)
2015	200,000 acres (80,900 ha)
2016	200,000 acres (80,900 ha)
2017	200,000 acres (81,000 ha)

Substrates (carriers) of biocontrol strain AF36



Navel
orangeworm



(Host)
pistachio

We cannot change;
except:
a) chose the right
rootstock;
b) avoid tree stress
c) we can reduce
NOW damage

**AF36 ATOXIN
CONTAMINATION RISK
IN TREE NUT**



We cannot change

(Environment)
- Moisture
- Temperature
- Soil

(Agent)
AF36
Aspergillus
(atoxigenic)
(toxigenic)

We can change!



Acknowledgments:

- P. Cotty
- J. Siegel
- M. Doster
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- M. Donner
- R. Puckett
- D. Felts
- H. Reyes

California Pistachio Research Board, USDA, and IR-4

- Paramount Farming. Co. (now Wonderful Orchards Co.)
- Setton Farms
- Nichols Farms & Keenan Farms
- & many pistachio growers

Thank you

Nut length, dark stain, and navel orangeworm (NOW) infestation

