429

Short Communication

DOI: 10.2478/v10004-007-0036-0

INTERACTION BETWEEN CERTAIN MOULDS AND AFLATOXIN B₁ PRODUCER ASPERGILLUS FLAVUS NRRL 3251

Zdenka CVETNIĆ and Stjepan PEPELJNJAK Department of Microbiology, Faculty of Pharmacy and Biochemistry, University of Zagreb, Zagreb, Croatia

> Received in June 2007 Accepted in October 2007

The objective of this study was to evaluate biotic interaction between some mould species and active producer of aflatoxin B_1 *Aspergillus flavus* NRRL 3251, co-cultured in yeast-extract sucrose (YES) broth. Twenty-five mould strains of *Alternaria* spp., *Cladosporium* spp., *Mucor* spp., *A. flavus* and *A. niger*, used as biocompetitive agents, were isolated from outdoor and indoor airborne fungi, scrapings of mouldy household walls, and from stored and post-harvest maize. Aflatoxin B_1 was extracted from mould biomasses with chloroform and detected using the multitoxin TLC method. The results confirm antagonistic interaction between all strains tested. With *Alternaria* spp. and *Cladosporium* spp., aflatoxin B_1 production decreased 100 %, compared to detection in a single culture of *A. flavus* NRRL 3251 ($C_{mean} = 18.7 \, \mu g \, mL^{-1}$). In mixed cultures with *Mucor* spp., aflatoxin B_1 levels dropped to (5.6-9.3) $\mu g \, mL^{-1}$, and the inhibition was from 50 % to 70 %. Four of five aflatoxin non-producing strains of *A. flavus* interfered with aflatoxin production in mixed culture, and reduced AFB₁ productivity by 100 %. One strain showed a lower efficacy in inhibiting AFB₁ production (80 %) with a detectable amount of AFB₁ 3.7 $\mu g \, mL^{-1}$ when compared to control. A decrease in toxin production was also observed in dual cultivation with *A. niger* strains. It resulted in 100 % reduction in three strains), 90 % reduction in one strain ($C_{mean} = 1.9 \, \mu g \, mL^{-1}$) and 80 % reduction in one strain ($C_{mean} = 3.7 \, \mu g \, mL^{-1}$) inhibition.

KEY WORDS: biosynthesis, biological control, mixed cultures, mycotoxins

Aspergillus flavus, A. parasiticus, A. nominus and a few other Aspergilli which produce aflatoxins (AFs) are closely related omnipresent microfungi that contaminate seeds and plant debris of many crops in the field during harvest, storage, and processing. Aflatoxins are highly toxic, carcinogenic, mutagenic, teratogenic and immunosuppressive compounds, and their presence in the food chain is potentially hazardous to human and animal health. Aflatoxins B_1 , B_2 , G_1 , and G_2 are classified as Group I human carcinogens (1). Possible presence of highly toxic and carcinogenic mycotoxins in foods and foodstuffs has led to extensive research involving methods for inhibiting the synthesis of mycotoxins and of aflatoxin in particular. Mycotoxin production during storage can

be stopped by reducing mould growth, and various chemical and physical control methods have been developed to remove mycotoxins from foods and feeds (2). However, these methods are not always economical and their success varies. Therefore, there has been an increasing interest in identifying naturally occurring compounds that would limit the growth of aflatoxigenic fungi and/or their toxin production.

Another goal of research was to develop successful strategies for the use of biocontrol agents to protect crops from toxigenic fungal attack. Antifungal abilities of some beneficial microbes have been known for long, but they are only now being widely studied to used commercially. Alternatively, a number of microbes (lactic acid bacteria, *Bacillus* sp., and

saprophytic yeasts) or their enzymes were screened to select an organism suitable for detoxification of mycotoxins (3-6). The ability of several fungal cultures to prevent aflatoxin B, synthesis in a liquid medium has also been reported. Among these Phoma, Mucor, Rhizopus, Alternaria and Trichoderma species, consistently reduced aflatoxins by 90 % or more (7-10). One strategy that has greatly reduced mycotoxin contamination in grains is the biocontrol strategy which applies non-mycotoxin-producing strains (atoxigenic strains) of the same species that competitively exclude mycotoxin producers in agricultural environments and thereby reduce AF contamination (11-13). All this inhibition may result from many factors, including competition for space and nutrients in general, competition for nutrients required for aflatoxin production, but not for growth, and production of anti-aflatoxigenic metabolites by co-existing microorganisms. Aflatoxin production is affected by many abiotic and biotic factors which are relatively less known.

The aim of this study was to evaluate the biotic interaction between twenty-five indigenous strains of various moulds in respect to their ability to prevent mycotoxin production by the strain *A. flavus* NRRL 3251, co-cultured in liquid medium.

MATERIALS AND METHODS

Strains

Aspergillus flavus Link ex Fres. NRRL 3251 as an active producer of aflatoxin B₁ (AFB₁), and twenty-five tested strains of *Alternaria* spp., *Cladosporium* spp., *Mucor* spp., *A. flavus and A. niger*, used as

Table 1 Mould cultures isolated from various sources

	Isolate number	Mould species	Source
1	8972	Alternaria alternata	wall scraping
2	9009	A. alternata	wall scraping
3	8910	Alternaria sp.	outdoor air
4	8658	Alternaria sp.	stored maize
5	8466	Alternaria sp.	stored maize
6	8984	Cladosporium sp.	wall scraping
7	8985	Cladosporium sp.	wall scraping
8	9052	Cladosporium sp.	outdoor air
9	8856	Cladosporium sp.	indoor air
10	8254	Cladosporium sp.	indoor air
11	8988	Mucor sp.	wall scraping
12	9002	Mucor sp.	wall scraping
13	8446	Mucor sp.	post- harvest maize
14	8449	Mucor sp.	post-harvest maize
15	8466	Mucor sp.	post-harvest maize
16	23. VII	Aspergillus flavus	outdoor air
17	20. VI	A. flavus	mountain air
18	8. VI	A. flavus	outdoor air
19	8. VII	A. flavus	outdoor air
20	17. VII	A. flavus	outdoor air
21	8998	Aspergillus niger	wall scraping
22	9021	A. niger	wall scraping
23	V7I	A. niger	outdoor air
24	V2III	A. niger	outdoor air
25	ATCC 16404	A. niger	*
	NRRL 3251	A. flavus	reference culture**

^{*}America Type Culture Collection (Rockville, Maryland, USA)

^{**}Northern Regional Research Laboratory, Peoria

biocompetitive agents in this study, were obtained from the culture collection of our laboratory (Table 1). Some strains were naturally occurring isolates from airborne outdoor and indoor fungi, scrapings from mouldy household walls, or from stored and post-harvest maize. Cultures were identified from their macro- and microscopic morphology according to keys after subculture on Czapek, Sabouraud or Potato dextrose agar (14, 15).

In vitro aflatoxin production

Before starting with the *in vitro* interaction experiments, the reference culture A. flavus NRRL 3251 was characterised concerning its aflatoxin B. production which was carried out in duplicate on Erlenmeyer flasks containing yeast-extract sucrose (YES) medium. A. flavus (five strains) and A. niger (five strains) were previously confirmed by biosynthesis and thin layer chromatography (TLC) as non-producers of AFB₁. Cultures of Alternaria, Cladosporium and *Mucor* species were not tested for their toxigenicity. Interactive cultures (A. flavus NRRL 3251 and each of the tested moulds) were coinoculated in 50 mL of YES with 1 mL of each conidia suspension (of 10⁶ conidia mL⁻¹) from 7-day-old cultures grown on potato dextrose agar (PDA). Flasks were incubated for 10 days in dark at (25 ± 2) °C, and were shaken every day. Regular biosynthesis was observed for mould growth and spore formation.

Extraction and Thin Layer Chromatography of Aflatoxin B₁

Aflatoxin B, was isolated and detected using multitoxin extraction and the semi-quantification TLC method according by Balzer et al. (16). Briefly, mixed cultures (50 mL) were homogenized with 50 mL acetonitrile:water (9:1) for ten minutes. From each filtrated sample, 50 mL was treated with n-hexane (2x25 mL) to remove the lipids. Saturated solution of NaHCO₃ (25 mL) and water (25 mL) were added into samples (pH=8-9) and extracted with chloroform (25 mL). Lower chloroform fraction was treated with 1 mol L⁻¹ NaOH (2x10 mL). Chloroform fraction was washed with 25 mL of water, and lower phase (containing aflatoxins) was filtered through anhydrous Na₂SO₄, evaporated to dryness, and redissolved in 0.2 mL of chloroform for TLC analysis. The detection limit for AFB, was $2 \mu g \text{ mL}^{-1}$ and recovery 71 %. Aflatoxin B₁ reference standard was purchased from Carol Roth (D-75) the concentration of $2 \mu g$ mL⁻¹.

Fluorescence intensities of toxin spots and standard were compared visually under UV light (366 nm). Two-dimensional TLC and spray treatment of the developed TLC plate, with 50 % sulphuric acid in ethanol were used to confirm the presence of aflatoxin B_1 .

RESULTS AND DISCUSSION

Table 2 summarises the effects of all twenty-five fungal bioagents [Alternaria alternata (two strains), Alternaria spp. (three strains), Cladosporium spp. (five strains), Mucor spp. (five strains), Aspergillus flavus (five strains) and A. niger (five strains)] on the growth and production of aflatoxin B, by A. flavus NRRL 3251 after 10 days of incubation. By the final reading, all cultures showed growth, but only A. flavus NRRL 3251 in individual culture had 100 % mycelial coverage and complete sporulation. In general, the growth of A. flavus NRRL 3251 was suppressed and AFB, production completely inhibited when incubated with Alternaria or Cladosporium strains in mixed liquid cultures. Macroscopically, growth restriction and absent fruiting structures in co-cultures may have been caused by competition (e.g. nutritional) or by metabolites produced by these moulds which specifically inhibit aflatoxin synthesis. A pigment produced by Cladosporium is believed to have a compound which may be responsible for inhibiting aflatoxin B, production (17).

All treatments showed inhibitory effect on both the mycelial growth and aflatoxin production when compared to control. In all combinations, Alternaria and Cladosporium completely inhibited AFB, (100 %) in comparison with the control single culture of A. flavus NRRL 3251 ($C_{mean} = 18.7 \mu g \text{ mL}^{-1}$). Obviously, these moulds grown as mixed cultures do not support growth, sporulation, and toxin production, and their anti-toxigenic potential is very strong. With Mucor spp. and A. flavus AFB, producer in mixed cultures, all five Mucor strains also showed a marked restrictive effect on mycelial growth of A. flavus in comparison with growth in the control cultures. These strains were the least antagonistic to the productive strain A. flavus NRRL 3251, and reduced AFB, levels to $(5.6-9.3) \mu g \text{ mL}^{-1} (50 \% \text{ to } 70 \%).$

Coinoculation with ten strains of *A. flavus* and *A. niger* which were confirmed non-toxigenic showed that they were also antagonistic to *A. flavus* NRRL 3251. Among the tested aflatoxin non-producing

Table 2 Production of aflatoxin B, by A. flavus NRRL 3251 in mixed cultures with mould strains grown on yeast extract-sucrose medium (YES)

Moulds	No. of strains tested	Concentration of AFB $_1/\mu g~mL^{-1}$	Inhibition / %
A. flavus NRRL3251*	1	18.7	0
A. flavus* Alternariaspp.	5	nd	100
A. flavus* Cladosporiumspp.	5	nd	100
A. flavus* Mucorspp.	1	5.6	70
A. flavus* Mucorspp.	2	7.5-9.3	50-60
A. flavus* Mucorspp.	2	7.5-9.3	50-60
A. flavus* A. flavus	1	3.7	80
A. flavus* A. flavus	4	nd	100
A. flavus* A. niger	1	3.7	80
A. flavus* A. niger	1	1.9	90
A. flavus* A. niger	3	nd	100

^{*}A. flavus NRRL 3251, reference culture, producer of AFB nd - AFB is not detected LOD=2 μ g L¹

strains of *A. flavus*, four out of five interfered with AFB₁ production in the culture, and reduced it 100 %. One atoxigenic strain showed lower inhibition of AFB₁ production (80 %) when compared with control. The amount of AFB₁ determined in the biomass of mixed cultures was $3.7 \,\mu g$ mL⁻¹ and in the control culture $18.7 \,\mu g$ mL⁻¹. Atoxigenic *A. flavus* strains are known to vary in enzymatic activities in the aflatoxin biosynthetic pathway (18, 19). In interactive *in vitro* studies with non-toxigenic *A. flavus* strains, Martins *et al.* (20) confirmed synergic interaction and a potential increase in aflatoxin productivity. One widespread *A. flavus* strain showed a remarkable synergic activity with a competitive strain, resulting in a 106.5 % increase in respect to control average (*A. parasiticus*).

A decrease in toxin production was also observed in dual cultivation with *Aspergillus niger*. The three strains were aggressive inhibitors of *A. flavus* growth, and macroscopic observations of mixed cultures showed highly predominant sporulating of *A. niger*,

whereas AFB₁ was not detected. One strain led to a 90 % inhibition ($C_{mean} = 1.9 \,\mu g \, mL^{-1}$) and another in 80 % inhibition ($C_{mean} = 3.7 \,\mu g \, mL^{-1}$), primarily due to the action of gluconic acid, which is produced by *A. niger* (21-23).

CONCLUSION

In our study, a number of filamentous fungi of four genera, *Alternaria*, *Cladosporium*, *Mucor* and *Aspergillus*, showed to be antagonistic to the reference toxigenic strain of *A. flavus* NRRL 3251, and had the potential to inhibit its AFB₁ production. Of 25 mould strains assayed, 68 % reduced AFB₁ production of the highly toxigenic *A. flavus* by 100 % while 32 % showed AFB₁ inhibition from 90 % to 50 %. Aflatoxin B₁ production in all mixed cultures was lower (between 1.9 μ g mL⁻¹ to 9.3 μ g mL⁻¹) than in control cultures (*A. flavus* NRRL 3251, C_{max} = 18.7 μ g mL⁻¹).

It is evident that certain moulds isolated from the environment can effectively control the mycelial growth of aflatoxigenic strains, and may be considered effective AFB₁ inhibitors, as they are able to reduca AFB₁ production from 50 % to 100 %. These mould strains may prove useful in limiting or preventing toxigenesis and in removing toxigenic strains.

REFERENCES

- 1. Eaton LD, Gallagher EP. Mechanisms of aflatoxin carcinogenesis. Annu Rev Pharmacol 1994;34:135-72.
- 2. Peraica M, Domijan AM, Jurjević Ž, Cvjetković B. Prevention of exposure to mycotoxins from food and feed. Arh Hig Rada Toksikol 2002;53:229-37.
- 3. Gourama H, Bullerman LB. Inhibition of growth and aflatoxin producion of *Aspergillus flavus* by *Lactobacillus* species. J Food Protect 1995;58:1249-56.
- Munimbazi C, Bullerman Lloyd B. Inhibition of aflatoxin production of Aspergillus parasiticus NRRL 2999 by Bacillus pumilus. Mycopathologia 1998;140:163-9.
- 5. Hua SST. Potential use of saprophytic yeast to reduce populations of Aspergillus flavus in almond and pistachio orchards. In: Battle I, Hormaza I, Espiau MT, editors. Proceedings of the 3rd International Symposium of Pistachio and Almond; 20-24 May 2001; Zaragoza, Spain; Leuven: International Society for Horticultural Science; Acta Horticulture, No. 591. 2002. p. 527-30.
- Druvefors UA, Passoth V, Schnurer J. Nutrient effect on biocontrol of *Penicillium rocqueforti* by *Pichia* anomala J121 during airtight storage of wheat. Appl Environ Microbiol 2005;71:1865-9.
- 7. Zuber MS, Lillehoj EB. Aflatoxin contamination in maize and its biocontrol. In: Mukerji KG, Garg KL, editors. Biocontrol of Plant Diseases. New Delhi: CBS Publishers; 1993. p. 86-102.
- Calistru C, McLean M, Berjak P. In vitro studies of the potential for biological control of *Aspergillus flavus* and *Fusarium moniliforme* by *Trichoderma* species. 2. A study of the production of extracelular metabolites by *Trichoderma* species. Mycopathologia 1997;137:115-24.
- 9. Aziz NH, Shahin AA. Influence of other fungi on aflatoxin production by *Aspergillus flavus* in maize kernels. J Food Safety 1997;17:113-23.
- 10. Shantha T. Fungal degradation of aflatoxin B₁. Nat Toxins 1999;7:175-78.

- 11. Garber RK, Cotty PJ. Formation of sclerotia and aflatoxins in developing cotton bolls infected by the S strain of *Aspergillus flavus* and potential for biocontrol with an atoxigenic strain. Phytopathologia 1997;87:940-5.
- 12. Dorner JW, Cole RJ. Effect of application of nontoxigenic strains of *Aspergillus flavus* and *A. parasiticus* on subsequent aflatoxin contamination of peanuts in storage. J Stored Prod Res 2002;38:329-39.
- 13. Dorner JW, Cole RJ, Connick WJ, Daigle DJ, McGuire MR, Shasha BS. Evaluation of biological control formulations to reduce aflatoxin contamination in peanuts. Biocontrol 2003;26:318-24.
- 14. Samson RA, Hoekstra ES, Van Oorschot CAN. Introduction to Food Borne Fungi. Utrecht: Centraalbureau voor Schimmelcultures;1981.
- 15. de Hoog GS, Guarro J, Gene J, Figuera MJ. Atlas of Clinical Fungi. 2nd edition. Utrecht: Centraalbureau voor Schimmelcultures; 2000.
- Balzer I, Bogdanić Č, Pepeljnjak S. Rapid thin layer chromatographic method for determining aflatoxin B₁, ochratoxin A and zearalenone in corn. J Assoc Off Anal Chem 1978;61:584-5.
- 17. Lauzon RD, Mabesa RC, Villaralbo-Sumague J. Inhibition of aflatoxin contamination in rice by *Cladosporium Fulvum*. ACIAR Technol Rep Series 1996;37:61-5.
- 18. Cotty PJ, Bayman P. Competitive exclusion of a toxigenic strain of *Aspergillus flavus* by an atoxigenic atrain. Phytopathologia 1993;83:1283-7.
- 19. Cotty PJ, Bhatnagar D. Variability among atoxigenic *Aspergillus flavus* strains in ability to prevent aflatoxin contamination and production of aflatoxin biosynthetic pathway enzymes. Appl Environ Microb 1994;60:2248-51.
- 20. Martins M, Martins mL, Bernardo FA. Interaction of strains of non-toxigenic *Aspergillus flavus* with *Aspergillus parasiticus* on aflatoxin production. Braz J Vet Res Anim Sci 2000;37:439-43.
- 21. Shantha T, Rati ER, Shankar TNB. Behavior of *Aspergillus flavus* in presence of *Aspergillus niger* during biosynthesis of aflatoxin B. Antonie Van Leeuwenhoek 1990;58:121-7.
- 22. Choudhary AK, Mor S, Singh K. Biodegradation of aflatoxin by *Aspergillus niger*. India J Anim Sci 2001;31:53-7.
- Krishnamurthy YL, Shashikala J. Inhibition of aflatoxin B₁ production of *Aspergillus flavus*, isolated from soybean seeds by certain natural plant. Lett Appl Microbiol 2006;43:469-74.

Sažetak

INTERAKCIJE NEKIH PLIJESNI I AFLATOKSINOGENOG SOJA Aspergillus flavus NRRL 3251

Cilj rada bio je procijeniti biotske interakcije između sojeva različitih vrsta plijesni i kontrolnog soja *Aspergillus* flavus NRRL 3251, producenta aflatoksina B, (AFB,).

Inhibitorno djelovanje u miješanim kulturama na tvorbu AFB $_1$ ispitano je na dvadeset pet sojeva *Alternaria*, *Cladosporium*, *Mucor* i *Aspergillus* vrsta izoliranih iz zraka, strugotina pljesnivih zidova te uskladištenog i prezimljenog kukuruza. Biosinteze su provedene u tekućoj hranjivoj podlozi s kvaščevim ekstraktom (YESbujon). Ekstrakcije AFB $_1$ iz biomase izvršene su multitoksinskom metodom tankoslojne kromatografije. Rezultati biotskih interakcija pokazali su antagonistički odnos svih testiranih sojeva. *Alternaria* i *Cladosporium* vrste simultano inokulirane sporama *A. flavus* NRRL 3251 inhibirale su tvorbu AFB $_1$ 100 % u odnosu na dokazani toksin u kontrolnoj biosintezi (konc. 18,7 μ g mL $^{-1}$). U miješanim kulturama vrstama roda *Mucor* dokazane su padajuće koncentracije AFB $_1$ (9,3 μ g mL $^{-1}$). U miješanim kulturama vrstama roda *Mucor* dokazane su padajuće koncentracije AFB $_1$ (9,3 μ g mL $^{-1}$), 7,5 μ g mL $^{-1}$ i 5,6 μ g mL $^{-1}$), odnosno inhibicija tvorbe toksina 50 % do 70 %. Atoksinogeni sojevi *A. flavus* inhibirali su tvorbu AFB $_1$ 80 % (1 soj, konc. 3,7 μ g mL $^{-1}$) i 100 % (4 soja). Antagonističko djelovanje prema toksinogenom soju, smanjujući tvorbu AFB $_1$ u rasponu 80 % do 100 % (konc. 1,9 μ g mL $^{-1}$ i 3,7 μ g mL $^{-1}$), dokazano je u uzgojnim biosintezama s *A. niger*.

KLJUČNE RIJEČI: biosinteza, biološka kontrola, miješane kulture, mikotoksini

CORRESPONDING AUTHOR:

Zdenka Cvetnić
Department of Microbiology, Faculty of Pharmacy and Biochemistry, University of Zagreb,
Schrottova 39, HR-10000, Zagreb, Croatia
E-mail: cvetnic@pharma.hr