

No.	Source	Morphology*	AFPA medium*		UV-FL	Immuno assay	TLC qualit.	Remarks
61	M-6	dark green	40	OY	±	>>80	+++	
62	M-7	SC(+) green	41	OY	±	3	ND	
63	M-8	dark green	42	OY	+	ND	ND	
64	M-9	dark green	43	OYP	+	ND	ND	
65	M-10	dark green	35	OY	+	ND	ND	
			37	OYP	+	6	ND	
66	M-11	green	34	OYD	±	5	ND	
			35	OY	+	5	ND	
67	M-12		42	OYD	-	39	ND	
			37	OY	+	39	ND	
			38	OYP	+	>>80	+++ B1 B2	
68	M-13	dark green	40	OYD	-	>>80	+++ B1 B2	
			33	OY	-	>>80	++ B1	
69	M-14	white-green	39	OY	+	11	ND	
		SC(+)	42	OY	+	11	ND	
70	M-15	dark green	37x39	OY	+	>>80	+++ B1 B2	
		SC(+++)	38	OY	+	>>80	+++ B1 B2	
71	M-16	dark green	39	OY	+	17	ND	
72	M-17	green	41	OY	+	>>80	+++ B1 B2	
		SC(++)	40	OY	+	5	ND	
73	M-18	green	36	OY	+	3	ND	
		SC(+)	39	OY	+	>>80	+++ B1 B2	
74	M-19	green						
		SC(+)	42	OY	+	3	ND	
75	M-20	green	39	OYP	+	>>80	+++ B1 B2	
		SC(+)	44	OY	+	>80	ND	
76	M-21	pale green	44	OY	+	10	ND	
		SC(++)	40	OY	+	ND	ND	
77	M-22	green						
		SC(+)	39	OY	+	ND	ND	
78	M-23	green	9	Grey Brn		ND	ND	
		SC(+)	8	Grey Brn		>80	+	
79	M-24	dark green	37	OY	+			
			38	OYD	+			
80	M-25	green						

No.	Source	Morphology*	AFPA medium*		UV-FL	Immuno assay	TLC qual.t.	Remarks
			39	40				
81	M-26	green	OY	OY	+	ND	ND	
		SC(++)	OY	OY	+			
82	M-27	green	OY	OY	±	ND	ND	
		SC(++)	OY	OY	+			
83	M-28	yellow	OYP	OY	+	>>80	+++	
			OY	OY	-			
84	M-29	green	OYP	OY	+	30	ND	
		SC(+)	OYP	OY	+	>80	+	
85	M-30	green	OY	OY	+			
		SC(+)	OY	OY	+	ND	ND	
86	M-31	green	OYD	OY	+			
		SC(+)	OY	OY	+	>80	+	
87	M-32	green	OY	OY	+			
			OY	OY	+			
88	M-33	brown	Black	Black		3	ND	
			Black	Black				
89	M-34	green	OY	OY	+	ND	ND	
		SC(+)	OY	OY	+	>>80	+++ B1 B2	
90	M-35	green	OYP	OY	±			
			OY	OY	+	ND	ND	
91	M-36	green	OYD	OY	+			
		SC(++)	OY	OY	+			
92	SP-3C	green	OYP	OY	+	ND	ND	Phrapht, field, soil Jul/89
			OYD	OY	+			
93	CR-E-1	green	OY	OY	+	ND	ND	Chian Rai, farmer godown, ear Jul 89
		SC(++)	OY	OY	+	ND	ND	Pakchong, midman godown, dust Jul 89
94	PD-2b	green	OY	OY	+	ND	ND	Phrapht, field, soil Jul 89
		SC(+)	OY	OY	±	>80	ND	Lopburi, air Jul/89
95	SP-3b	green	OY	OY	+			
			OY	OY	+	ND	ND	Phrapht, soil Jul/89
96	SL-1b	green	OY	OY	+			
		SC(++)	OY	OY	+			
97	SP-3a	green	OY	OY	+	ND	ND	Phrapht, soil Jul/89
		SC(+)	OY	OY	+	11	ND	Lopburi, soil Jul/89
98	SL-1b	green	OY	OY	+			
			OY	OY	+	ND	ND	Lopburi, soil Jul/89
99	SL-1a	green	OY	OY	+	ND	ND	Lopburi, soil Jul/89
			OY	OY	+			
100	35a	green	OY	OY	+	ND	ND	
		SC(+)	OY	OY	+			

Table 2
 AF productivity of *A. flavus* (121 strains)

Toxin Productivity AFBI (ELISA)	No. of Toxin Producer in 121 strains	No. of Sclero- tium formation in 121 strains
>80 ppb	46 (38%)	23 (19%)
79~50~21	14 (12%)	7 (6%)
20~1	26 (22%)	9 (7%)
(total)	(86 72%)	(39 32%)
ND	35 (29%)	18 (15%)

ND : Not detected

No.	Source	Morphology*	AFPA medium*		UV-FL	Immuno assay	TLC R _f alt.	Remarks
			43	OY				
101	SL-2a	green	43	OY	+	>80	++ B1	Lopburi, soil Jul/89
102	SL-1c	green	36	OY	+	>80	++ B2	Lopburi, soil Jul/89
103	SL-1a	green	37	OYP	+	>>80	+++ B1 B2	Lopburi, air Jul/89
			36x38	OYP	+			
104	CR-E1b	green	36	OYP	+	8	ND	Chian Rai, farmer godown, ear Jul 89
105	FD-1a	pale green	37	OYP	+	ND	ND	Pakchong, midman godown, dust Jul 8
106	FD-1b	green	38	OY	+	ND	ND	"
		SC(+)	37	OY	+	ND	ND	"
107	FD-2a	green	37	OY	+	ND	ND	"
		SC(+)	37	OY	+	ND	ND	"
108	FE-3a	green	39	OY	±	>80	ND	Phrapht, kept in field, ear Jul/89
		SC(+++)	36	OY	+	ND	ND	"
109	FE-2b	green	35	OY	+	ND	ND	"
		SC(+++)	37	OY	+	ND	ND	"
110	FE-1b	green	40	OYD	-	ND	ND	"
		SC(+)	40	OYD	-	ND	ND	"
111	FE-2a	white, pale grn	41	OY	+	>>80	+++ B1 B2	"
		SC(+++)	43	OYD	-	>>80	+++ B1 B2	"
112	FE-1a	white, pale grn	41	OYD	-	>>80	+++ B1 B2	"
		SC(+)	43	OYD	-	2	ND	"
113	FE-3b	green	34	OYD	+	38	ND	Phrapht, kept in farme, godow, ear Jul 89
		SC(+++)	37	OYD	±	>80	+++ B1 B2	
114	FE-4a	green	36	OYD	±	16	ND	
115	A	pale brown	35	OY	+	>80	+++ B1 B2	
		SC(+++)	38	OY	±	ND	ND	
116	B	green	34	OYD	+	>80	+++ B1 B2	
		SC(+)	36	OYD	+	16	ND	
117	C	pale green	39	OYD	-	>80	+++ B1 B2	
		SC(+++)	39	OYD	-	Contami.	ND	
118	D	dark green	24	YG	"	>80	+ B1	
		SC(+++)	27	YG	+	3	ND	
119	39C	dark green	38	OY	+	Contami.	ND	
		SC(+++)	29	OYP	+	ND	ND	
120	34C	yellow brown	22	black	"	ND	ND	
		SC(+++)	23	black	+	ND	ND	
121	35C	green	21	OY	+	ND	ND	
		SC(+)	33	OY	+	ND	ND	

Table 3
AF productivity of *A. flavus* (in 24 strains)

Source	No. of Strain	Place & Month	Toxin Production AFBI (ELISA)	
Air	2	Phraphuttabat, field (Jul/89)	>80 (1)	Soloro (1)
"	2	Lopburi, Silo (Jul/89)	22 (1)	" (1)
Soil	3	PPB, field (Jul/89)	ND (3)	" (1)
	4	Lpburi, field (Jul/89)	>80 (2)	" -
			11 (1)	" -
			ND (1)	" -
Dust	4	Pakchong, middleman godown (Jul/89)	3 (1)	" (1)
			ND (3)	" (3)
Maize	2	Chiang Rai, farmer's "Ear" Store house (Jul/89)	8 (1)	" -
			ND (1)	" (1)
Maize	1	PPB, kept in farmer "Ear" Store house (Jul/89)	38 (1)	" -
Maize	6	PPB, "Ear" kept in the field (Jul/89)	>80 (3)	" (3)
			38 (1)	" -
			ND (2)	" (1)
Total	24			

() show the number of strain

Remarks :

Toxin producer (in 24 strains)

>80 as strong
79~21 medium
20~ weak

strong 8 (33%)
medium 3 (13%)
weak 3 (13%)
No toxin 10 (42%)

Sources

A : from Air
B : from Soil
C : from Maize

Morphology

Sc : Sclerotium
Sc (+) : little
(++) : medium
(+++): many

Color

OY : orange yellow
OYP : pale orange yellow
OYD : dark orange yellow
OYB : brownish orange yellow
Br : brown

Sclero (Sclerotium)

+ : little
++ : medium
+++ : many

UV-FL (check fluorescent of ARPA petri dish under UV light)

- : cannot identified colony
+ : slightly can identified colony
+ : clearly can identified colony

Immuno assay

>>80 : more than 80 ppb, ca. 500~600 ppb
>80 : more than 80 ppb, ca. 250~300 ppb
> 80 : nearly 80 ppb
ND : not detected

TLC qualitative test

+++ : strong toxin producibility
++ : medium toxin productivity
+ : weak toxin productivity
ND : not detected

Aflatoxin content in stored maize by means of Immununoassey
Code No. III-1-(3) (MIC/IV/89)
Code No. III-2-(1)-B

In the preliminary ammonia treatment and storing test of wet maize, interesting but incomprehensible phenomena, changing aflatoxin content was observed in the no treatment, viz, aflatoxin content showed highest in the early stage of storing, then gradually or suddenly decreased during storing.

To confirm these phenomena, storing test was made on various moisture content of maize by laboratory scale.

In this report, relationship between BGYF and ELISA for AFB1, determination will, also, be discussed.

Materials and methods

Suwan - 1, typical Thai variety, cultivated at the Phraputtabat Field Crops Experiment Station in 1989, was used in this experiment. Four lots of maize samples, one handshelled and three machine shelled were prepared. Their initial moisture content were : 23.0% (P-22), 11.9% (P-26), 28.7% (P-28) and 20.5% (P-29), respectively, when storing test was started. One lot sample, 60 Kg. of shelled maize was divided into 20 cotton bags. Ten bags among them were kept in the laboratory and rest were stored in the semi-outdoor storage of the workshop building at the centre.

Details of sample preparation of each lot were; (1) P-22, harvested and handshelled at Phraputtabat FCES, (2) P-26, shelled by machine and store for one week in a gunny bag as very wet condition, then dried in the sun before storing, (3) P-28, shelled by machine and store immediately, (4) P-29, same maize of P-28 was kept in the gunny bag for overnight then started storing.

Three hundred grams of maize from each lot was extracted at every week and determined moisture content by means of the Single Kernel Moisture Meter, CTR-160-A (Shizuoka Seiki Co., Ltd., Japan), then dried in the sun. The maize samples were tested on fungi (A. flavus and others) by agar test, germination ratio, BGYF and aflatoxin B1 (AFB1) by means of ELISA as mentioned below;

- (1) Agar test : A hundred gram of kernels of each sample was taken to 100ml volume of erlenmyer flask having glass stopper and sterilized surface of kernels with 50 ml. of 3% NaOCl solution for one minute by vigorous shake. Discard NaOCl followed by washing with sterilized water for several times. A hundred sterilized kernels were placed on the petri dish containing PDA-Rose Bengal media (five kernels in a petri dish), then incubated at 27 C for 3-5 days. Count number of

infected kernels on *A. flavus* and other fungi, and express as percent. At the same time, germination ratio was also observed.

- (2) BGYP : Each maize samples were ground by means of RETCH MZ-1 atmizer using 2 mm sieve. The grit maize sample was put into black vat (33x38 cm) in flat and exposed under UV ray, 365 nm of wavelength, in the dark box. Count number of BGYP particles and express average number of triplicate measurements.
- (3) ELISA : Powdered maize samples used for BGYP test were reground by means of same atmizer using 1 mm sieve. Aflatoxin B1 was determined by the UBE EIA AFB -KIT which utilize the monoclonal antibody reacting with only aflatoxin B1.

Results and discussion

Table 1 - 4 show the analytical data of maize stored in various moisture content and Figure 1 and 2 show the changes of moisture content in maize during 10 weeks storing. The moisture content of wet maize samples, P-22, P-28 and P-29, were gradually decreased during storing and finally reached to 13 to 16 %, even the experiment started from late rainy season. However, there was not much changes in moisture content of dried maize samples, P-26, during storing. BGYP count and aflatoxin B1 (AFB1) content in the samples determined by ELISA were shown in table 1 - 4. P-22, handshelled wet maize, showed very low BGYP and AFB1 in both laboratory and semi-outdoor storing even long term storage. However, P-26, P-28 and P-29 showed very high BGYP and AFB1 during storing, especially in P-28 and P-29. Their initial moisture content condition of storing were a little different before start, but all samples were machine shelled. The differences of BGYP and AFB1 content among the four series might be due to the shelling method, initial moisture content and pretreatment before storing.

Figure 3 and 4 shows the changes of AFB1 content in maize stored at different place, laboratory and semi-outdoor. In the laboratory storing, P-28 and P-29 showed considerably high AFB1 content after few days store and reached peak after one month, then decreased gradually. However, finally AFB1 content in P-29 was increased again.

In the semi-outdoor storing, clear phenomena was not observed among P-28 and 29. It seems to be increased high AFB1 in P-29 at early stage of storing, if the AFB1 content at the end of storing (20/Oct.) was neglected, due to sampling or analysis error. In case of P-26, the condition of sample preparation was very severe before storing, viz, wet maize sample was kept in the gunny bag for one week after shelled by machine and dried in the sun, then stored in the cotton bags in both laboratory and semi-outdoor storage. However, AFB1 content in P-26 was less than that of p-28 and 29. It was observed that maximum temperature in the gunny bag in pretreatment during a week was elevated to 54 C. It may not be able to say exactly, but high temperature before

storing in the gunny bag might be affected on the production of AFBI in that period.

P-22, handshelled maize could be stored safely even in high moisture content. This suggest that mechanical damage in maize is one of the biggest factor for aflatoxin contamination.

In this experiment, BGYF test was applied along with ELISA for analyzing aflatoxin in the maize samples. However, the clear relation between BGYF count and AFBI content by ELISA in the samples was not found. It is necessary to continue further study for the BGYF test.

Table 1
Analytical data of stored maize (p-22)

	A.flavus Others (A.nig) Germination							
	0				200		97%	
22/Sep	M/C: 23.0 + 2.88 (%) (in 200 kernels) AFBI (ELISA) : ND(ppb), BGYF : 0							
	Stored at sample prep. Rm.				Stored at Annex Bldg.			
	Moist	FUNGI		Germ'tn	M/C	FUNGI		Germ'tn
	AFB ppb	A.fl	Other	BGYF	AFB	A.fl	Other	BGYF
25/Sep	21.2±2.09	7	93	99	21.6±1.41	4	96	95
	ND			0	ND			0
29/Sep	21.3±1.46	6	96	100	21.2±1.31	4	97	100
	ND			0	ND			0
06/Oct	20.2±0.96	4	98		20.2±0.89	3	73	
	ND			1	ND			3
13/Oct	19.0±1.13	9	98 (2)		17.7±1.15	11	95 (3)	
	ND			0	ND			0
20/Oct	19.3±0.75	8	94 (1)	90	18.0±0.88	7	94 (2)	94
	ND			0	ND			4
27/Oct	18.6±0.99	11	69 (5)	82	16.6±0.85	16	81 (1)	86
	ND			0	ND			2
03/Nov	17.6±1.17	5	96 (2)	91	15.7±0.95	13	86 (2)	91
	ND			0	ND			0
10/Nov	16.9±1.10	2	101 (2)	88	14.9±0.98	4	87 (4)	83
	ND			0	ND			0
17/Nov	16.7±0.82	4	72	83	14.7±0.63	3	96	87
	10.8			1	9.3			0
24/Nov	16.0±0.80	6	98 (2)	78	13.9±0.85	3	99 (2)	88
	6.3			0	6.3			1
01/Dec	15.3±0.80	6	84 (3)	62	13.0±0.80	12	88	74
	11			0	5.3		(3)	0

Table 2
Analytical data of stored maize (p-26)

	A.flavus Other(A.niger) Germ'tn							
	18				34			
26/Sep	M/C: 11.9 + 1.32% (in 100 kernels) AFB1 (ELISA) : 18(ppb) BGYF : 132							
	Store at Sample prepn. Rm				Store at Annex Bldg.			
	Moist.	FUNGI		Germ'tn	M/C	FUNGI		Germ'tn
	AFB	A.fl	other	BGYF	AFB	A.fl	other	BGYF
27/Oct	11.3±0.83	21	21	9	11.3±0.88	19	29	19
			(4)				(4)	
	50			62	48			139
03/Nov	11.7±0.78	18	38	29	11.6±0.72	17	46	14
			(10)				(12)	
	46			57	35			60
10/Nov	12.7±1.17	25	51	21	12.5±1.01	14	28	13
			(2)					
	25			163	30			157
17/Nov	12.8±0.82	24	64	19	12.5±0.76	15	51	14
			(5)				(31)	
	19			87	12			78
24/Nov	12.6±0.90	28	63	13	12.0±0.89	25	46	12
			(9)				(4)	
	20			113	34			54
01/Dec	12.6±0.73	23	63	22	11.8±0.71	19	19	42
			(22)				(16)	
	42			246	18			264

Table 3
Analytical data of stored maize (p-28)

	A.flavus Others(A.mig) Germination							
	1				225		99%	
	(in 200 kernels)							
28/Sep	M/C: 28.7+3.93(%) AFBI (ELISA): ND(ppb) BGYF:0							
	Store at Sample prep. Rm				Store at Annex Bldg.			
	Moist	FUNGI		Germ'tn	M/C	FUNGI		Germ'tn
	AFB	A.fl	Other	BGYF	AFB	A.fl	Other	BGYF
02/Oct	26.0±2.50	45	89		26.7±2.36	56	73	
	4.3			72	ND			102
06/Oct	24.5±3.53	96	45		23.5±2.30	59	76	
	62			228	38			116
13/Oct	20.1±2.04	86	106		20.0±1.55	99	126	
			(6)				(62)	
	190			49	128			94
20/Oct	20.0±1.58	58	69	35	19.5±1.34	64	71	37
			(42)				(51)	
	344			182	168			313
27/Oct	18.9±1.06	59	51	21	17.3±1.10	64	47	32
			(30)				(31)	
	220			264	149			278
03/Nov	17.7±1.36	74	74	34	15.5±1.29	59	78	29
			(39)				(45)	
	265			181	178			186
10/Nov	17.8±1.34	75	52	30	15.6±0.94	75	62	29
			(32)				(42)	
	198			439	250			397
17/Nov	16.9±1.00	62	76	30	15.3±0.78	60	85	35
			(36)				(43)	
	274			187	215			181
24/Nov	16.1±0.94	61	83	22	14.8±0.89	67	93	29
			(39)				(48)	
	201			168	145			212
01/Dec	15.8±0.73	90	86	23	13.7±0.73	90	94	28
			(57)				(75)	
	226			330	261			391

Table 4
Analytical data of stored maize (p-29)

	A. flavus		Others (A. nig)		Germination		
29/Sep	M/C: 20.5±2.45%	41	176	(in 200 kernels)	99.5%		
	AFBI (ELISA): ND(ppb) BGYF: 0						
	Store at sample prep. Rm			Store at Annex Bldg.			
02/Oct	19.4±1.53	89	38		20.0±1.75	80	50
	33			6	65		4
06/Oct	18.8±1.66	80	63		19.4±0.84	74	60
	232			90	288		25
13/Oct	18.5±0.83	89	172		18.0±1.33	80	88
			(100)				(21)
	425			43	413		15
20/Oct	18.2±1.01	65	66	60	17.6±0.94	67	74
			(45)				(47)
	450			43	118		43
27/Oct	17.4±0.72	60	62	51	16.1±0.76	81	61
			(39)				(34)
	488			38	375		20
03/Nov	16.8±0.57	95	67	46	14.7±0.83	57	74
			(47)				(34)
	168			34	275		27
10/Nov	16.3±0.65	66	67	55	14.8±0.92	70	70
							(43)
	281			21	245		26
17/Nov	16.3±0.68	65	73	59	14.5±0.62	61	64
			(54)				(37)
	250			19	220		9
01/Dec	14.9±0.71	90	67	50	13.0±0.65	84	85
			(49)				(67)
	532			161	228		160

Figure 1

Changes of Moisture Content
in Maize Stored at Laboratory

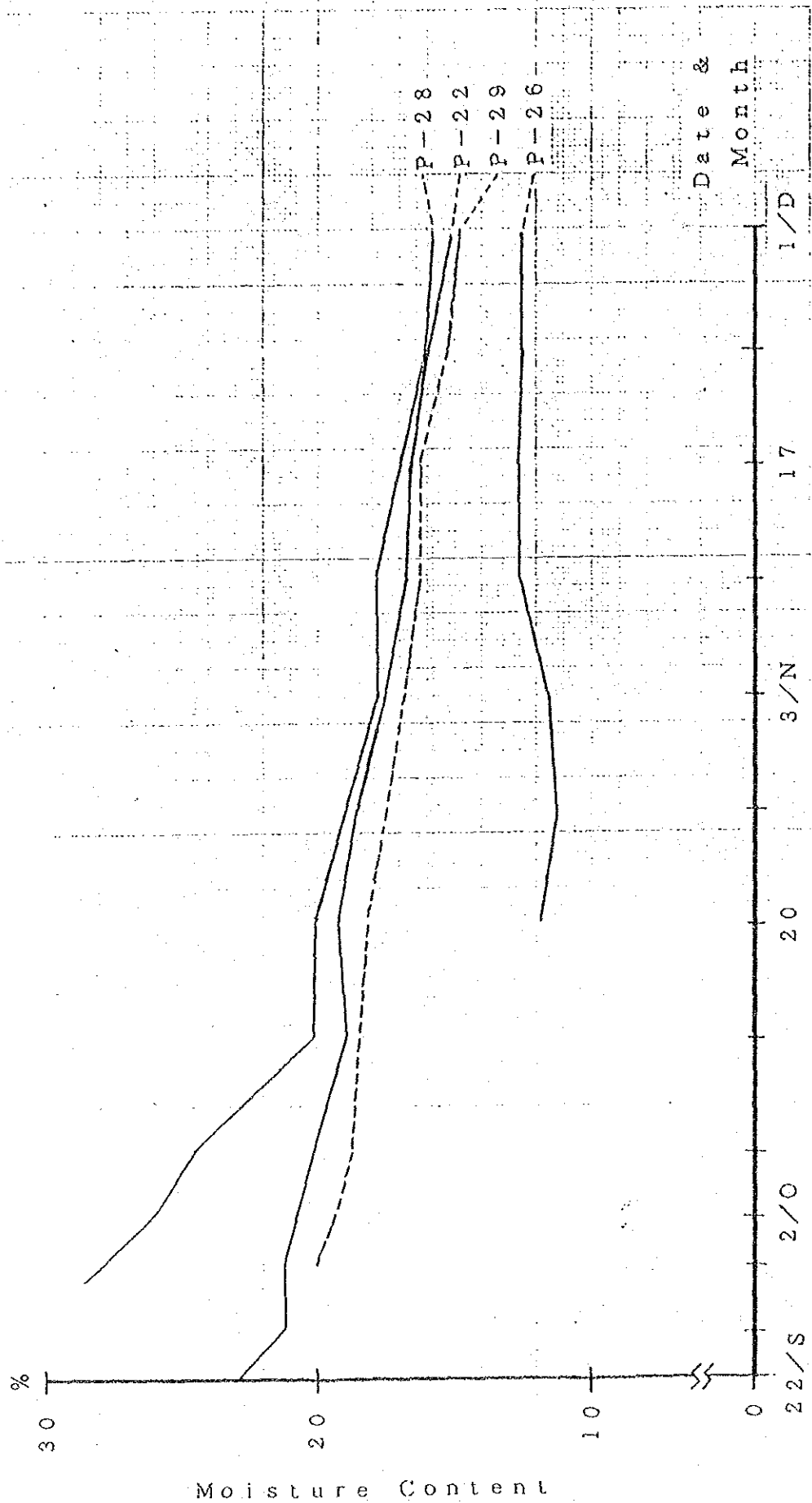
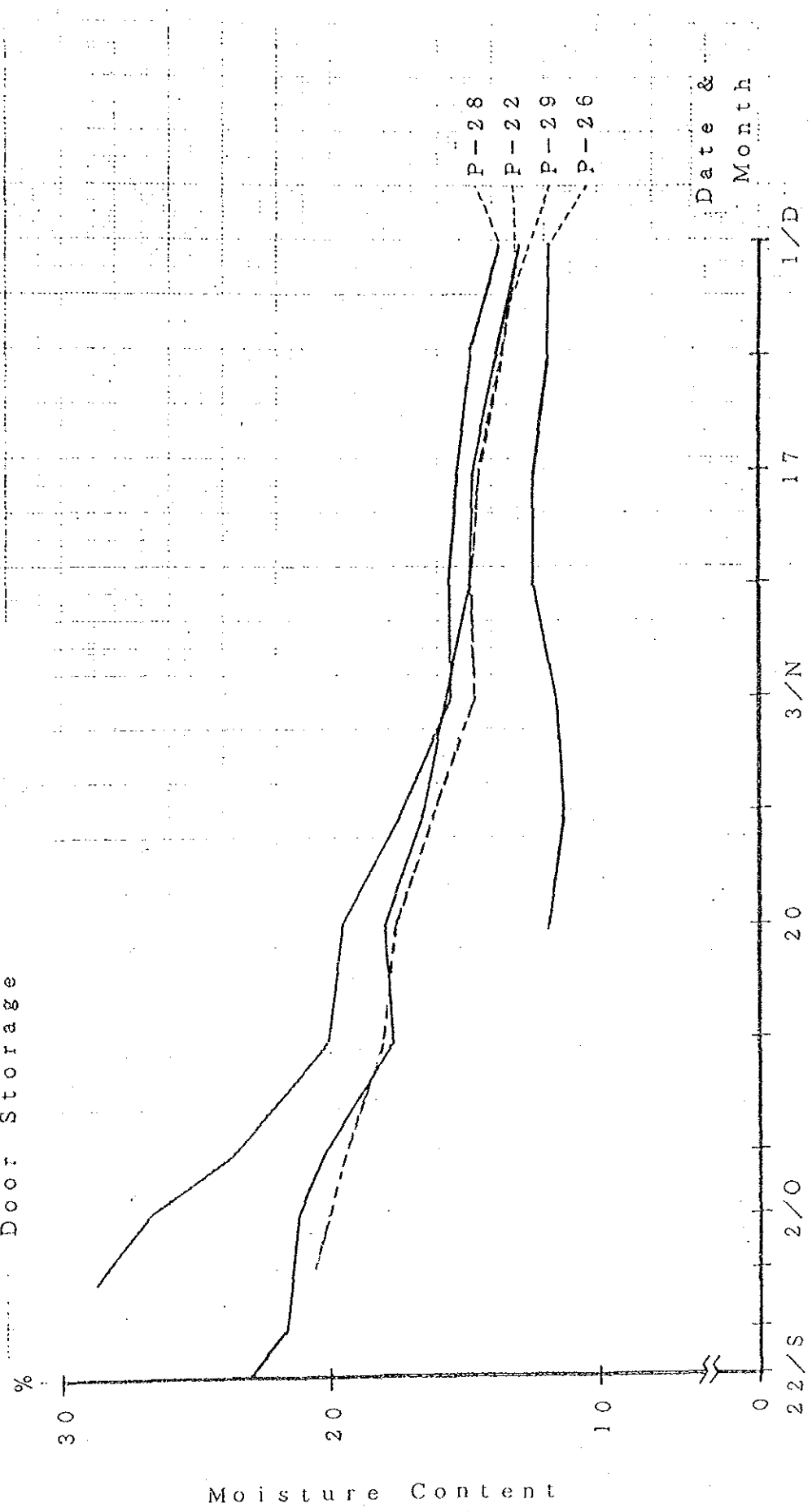


Figure 2

Changes of Moisture Content
in Maize Stored at Semi-out
Door Storage



Moisture Content

Figure 3

Changes of Aflatoxin-B1 Content
in Maize Stored at Laboratory

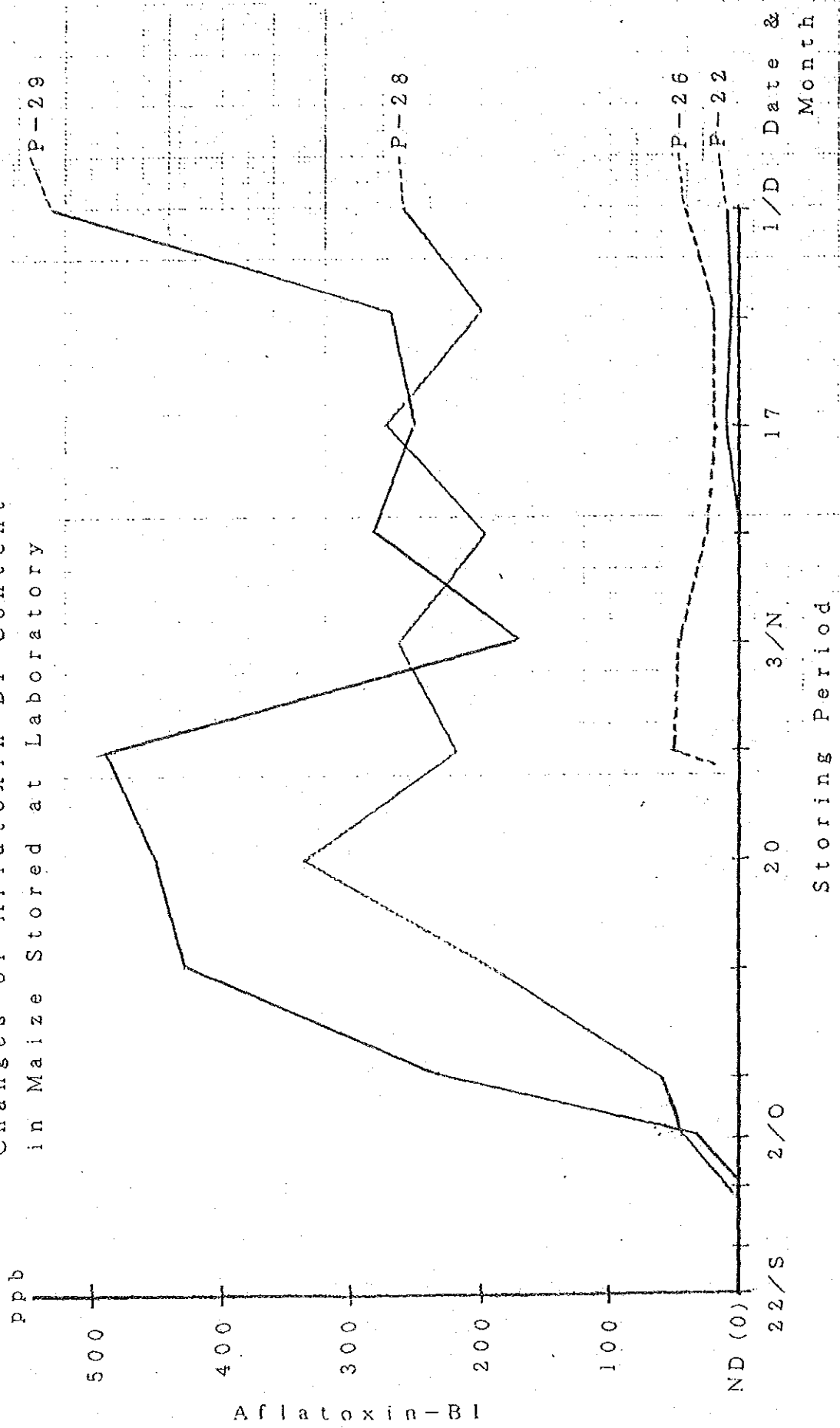
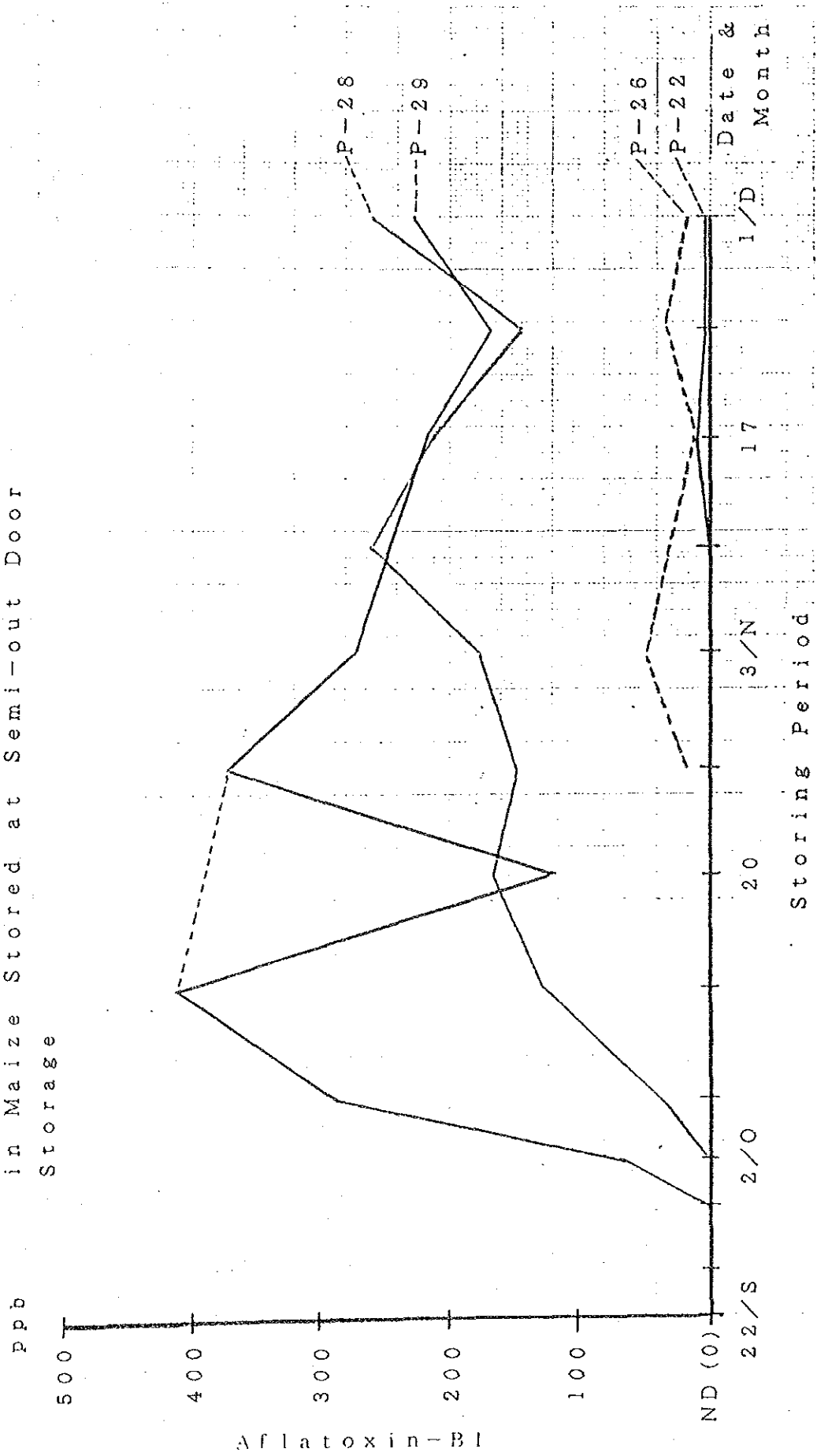


Figure 4

Changes of Aflatoxin-B1 Content
in Maize Stored at Semi-out Door
Storage



Water Activity of Thai Maize and Growth of A. flavus
Code No. III-1-(3) (MIC/V/89)

The term of water activity (A_w) is often used in the field of microbiological study of food. Moisture in food is classified into two categories, free and bond water. The free water in food is utilizable by micro-organisms but the bond water which combined with some components in food is not useful for the growth of microorganisms. A_w of food is different even in same moisture content due to the different amount of free and bond water. In the field of microbiological study or food preservation, the amount of free water, in another word A_w , is essentially important because of the growth of fungi or bacterials in food has very close relation with it. Theoretically, A_w is expressed as P/P_0 in which P_0 is the vapor pressure of pure water and P is the vapor pressure from the material. However, A_w of the material can, generally, be measured the relative humidity occurred from the material using the airtight container devised with relative humidity meter.

Materials and methods

Firstly, a hundred samples of maize kernel. Suwan-1, freshly harvested at the Phraputtabat Field Crops Experiment Station in October, 1989, varied moisture content from 41.64 to 8.70% were prepared. To measure the A_w , Aw-Wert-Messer (Durotherm, W. Germany), a kind of the hair hygrometer, airtight container type, was used for the purpose. The A_w meter filled with maize kernels was kept in 25 C incubator for one hour until reaching to equilibrium humidity. On the other hand, about 10 g. of same batch sample used for A_w measurement was crushed by Kett grain miller and determined total moisture content, dried at 135 C for 3 hours using aluminum container. To observe growing of A. flavus in maize, various A_w maize samples ranging from 1.00 to 0.43, were selected. About 100 g. of maize sample was taken to 300 ml volume of erlenmyer flask and inoculated A. flavus spore by a wire hook. After mixed well, the flask was kept in 28 C incubator for a week.

Results and discussion

Figure 1 shows the relation between A_w and total moisture content in maize and Table 1 shows the growing of A. flavus on various A_w of maize. As can be seen from Figure 1, very clear relation between A_w and total moisture content of maize was observed. Table 1 shows the degree of infection in various A_w of maize at 7 days after inoculated A. flavus spores. In case of high A_w maize, 1.0 - 0.94, as total moisture content 41 - 22%, the growth of A. flavus was very high. A_w ranging from 0.93 to 0.85, total moisture content 20 - 18%, shows the moderate attack by A. flavus, but below A_w 0.85, less than 18% total moisture content, infected kernels were not observed even 7 days incubated. This results suggested that freshly harvested and shelled maize should be dried immediately to below A_w 0.85, less than 18% total moisture

content so that they can be stored safely against A.flavus attack within 7 days or more. However, this allowance period by A.flavus attack was measured only at 7 days after inoculation. So, it is necessary to continue and repeat experiment from more shorter and longer to estimate minimum allowance period against A.flavus attack.

Figure 1 RELATION BETWEEN M/C & Aw

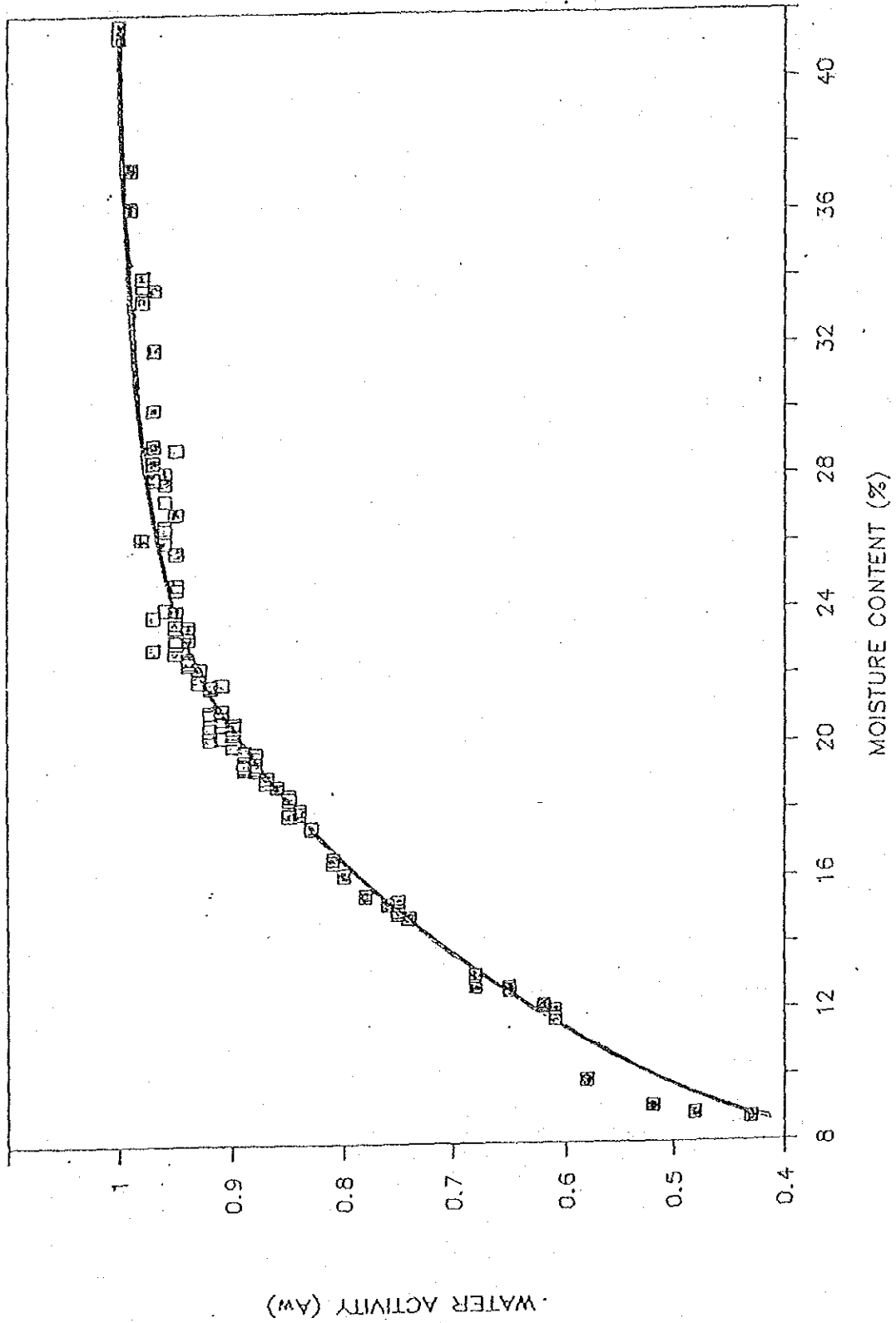


Table 1

The growth of *A. flavus* on various A_w of kernels after inoculated for 7 days at 28 °C

A_w	<i>A. flavus</i>	A_w	<i>A. flavus</i>	A_w	<i>A. flavus</i>
1.00	++++	0.93	++	0.83	-
0.99	++++	0.93	-	0.82	-
0.98	++++	0.92	++	0.81	-
0.98	+++	0.92	-	0.80	-
0.98*	-	0.91	+	0.78	-
0.97	++++	0.91	-	0.76	-
0.97	+++	0.90	++	0.75	-
0.97	++	0.90	-	0.74	-
0.97*	-	0.89	++	0.68	-
0.96	+++	0.89	+	0.65	-
0.96	++	0.89	-	0.62	-
0.95	++++	0.88	-	0.58	-
0.95	+++	0.87	+	0.43	-
0.95	++	0.87	-		
0.95	+	0.86	-		
0.94	+++	0.85	+		
0.94	++	0.85	-		
0.94	-	0.84	-		

+ germinated

+ 1~2 kernels
infected+++ highly
infected

- no infect

++ few kernels
infected++++ all kernels
infected

Equilibrium Moisture Content of Thai Maize and Growth of A.flavus
Code No. III-1-(3) (MIC/V/89)

Moisture content in maize is largely influenced by surrounding humidity during drying or storing process. Drying of wet maize will not be able to achieve in high humid condition and finally molds grow on the grain, while well dried maize will absorb water when left in high humid condition for a long time and grain might be contaminated by molds.

When maize, both wet and dry, were kept under the fixed, constant humidity for a long time, finally moisture content of maize reach to equilibrium for the humidity which defined as the equilibrium moisture contents of maize. Accordingly, it is quite necessary to pay attention on surrounding humidity for effective drying or string of maize without problems, especially contamination by A.flavus.

Materials and methods

A maize variety, Suwan 1, both wet and dried, were sterilized by ethylene oxide gas by means of SEMIMEL-502 (IKIKEN Co. Ltd., Japan) for 5 hours using air-permiable bag. Initial moisture content, both wet and dried maize for the experiment, were 33.8 and 11.6%, respectively. Beside, about 2 litres of five kinds of saturated inorganic salt solution, KNO₃, KCl, KBr, NaCl and KI were prepared with sterilized water which can make 92.6, 84.2, 78.6, 75.5 and 70.2% of relative humidity in the closed airtight container, respectively. For a series of selected humidity, 8 glass bottles (airtight), altogether 40 bottles for 5 kinds humidity, are required in this experiment.

A saturated solution was divided equally into 8 bottles having rubber gasket, then a mini stainless perforated support was set in each bottle. About 20 sterilized maize kernels, both wet and dried, were put to two sterilized small petri dishes (ca. 4 cm) as single layer separately. Both petri dishes containing wet and dry maize were set on the support in a bottle, closed with lid tightly, then kept in the 25 C incubator. After the scheduled period (1, 3, 5, 7, 8 and 9 weeks), one bottle in each humidity condition taken out from the incubator and measure the moisture content in maize at 135 C for 3 hours.

For the last bottle (after reached equilibrium) a wire hook of A.flavus spore was inoculated to maize in each petri dishes and put back to the bottles. Keep the bottles again in the incubator for a week, then observed growth of A.flavus.

Results and discussion

Figure 1 shows the equilibrium moisture content curves started from both wet and dried maize. Changes of the moisture content of maize during absorb or release water were shown in Table 1 and illustrated in figure 2 and 3, absorb and release water separately. Both moisture absorbed by dried maize or released from wet maize were dramatically changed during first week in the all series, then gradually changed depending on the period prolonged. It would seem to be reached equilibrium after 9

weeks except in case of KNO₃ (92.6% RH) and KCl (84.2% RH). The exceptions were stopped the experiment, due to indistinct growing of fungi.

Also, same fluctuations were found in the moisture content in each series but it may be due to the individual variances among the kernels of maize samples.

A. flavus inoculation test showed positive in high humidity series, such as KNO₃ and KCl. In KNO₃ (92.6% RH) series, all dried brokens and whole kernels were infected after a week, and in KCl (84.2% RH) series, 9 dried broken kernels were infected among 22 kernels.

This study is still undergoing and will be continued in this coming crop season.

Figure 1

Equilibrium Moisture Content
of Maize, Suwan-1

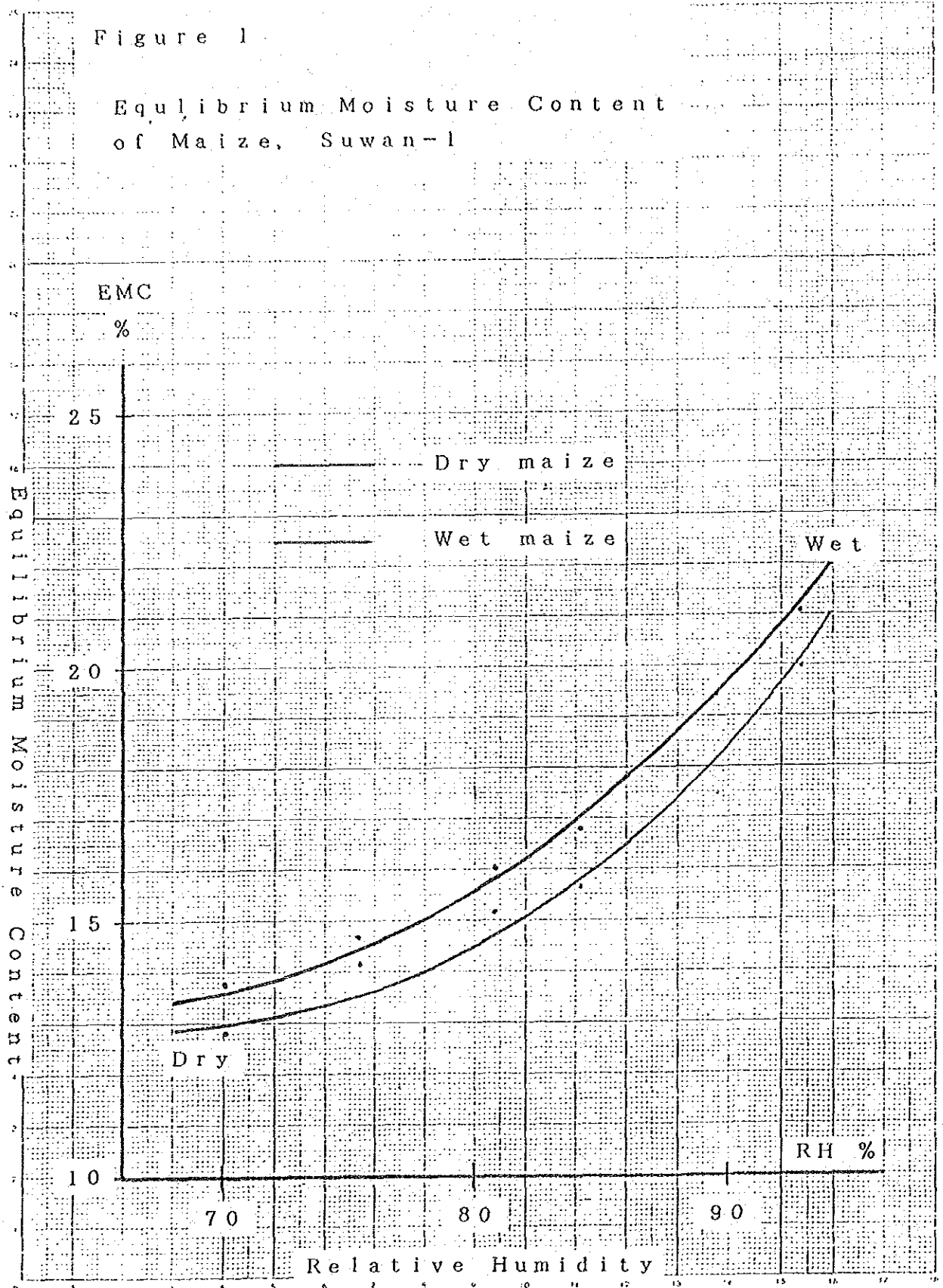


Table 1
Equilibrium Moisture Content of Maize, Suwan 1

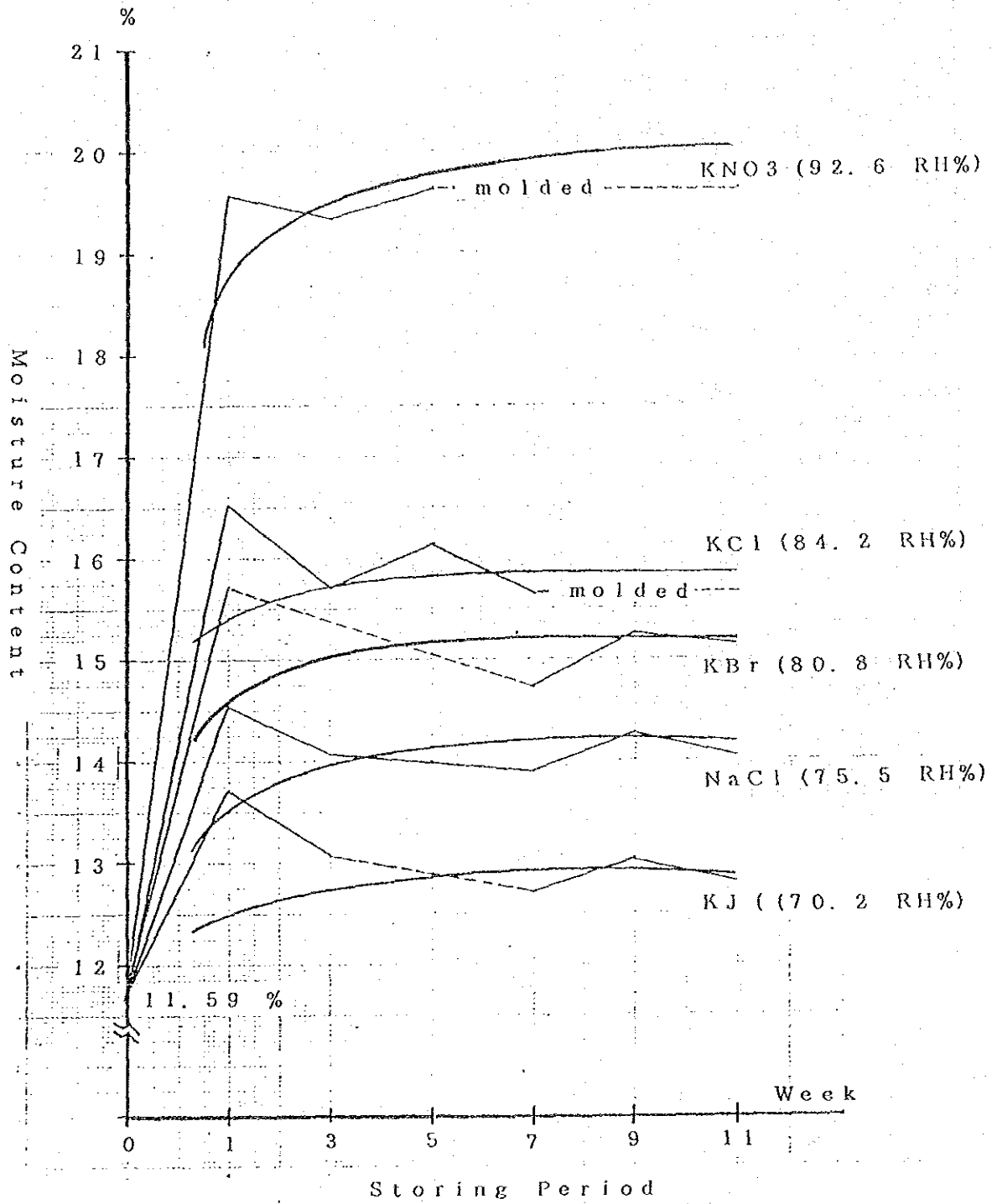
	Week	0	1	3	5	7	8	9	
Saturated	Code	Start	M/C	M/C	M/C	M/C	M/C	M/C	Mold
Salt		25	31	14	28	12	19	26	
Solution		Oct	Oct	Nov	Nov	Dec	Dec	Dec	
		89	89	89	89	89	89	89	
									7day(+)
KNO ₃	D	11.59	19.52	19.37	19.62	-*			DB
92.6% RH									DW
	W	33.75	22.38	21.41	21.33	-*			28/28
									7day(-)
KCl	D	11.59	16.53	15.72	16.10	15.64	-*		21day(+)
84.2% RH									DB
	W	33.75	18.05	17.34	17.26	16.97	-*		9/22
KBr	D	11.59	15.68	14.03	12.66	14.68	15.22	15.13	
80.8% RH									
	W	33.75	17.00	16.01	13.74	16.12	16.43	16.03	
NaCl	D	11.59	14.54	14.08	13.96	13.88	14.23	14.02	
75.5% RH									
	W	33.75	15.93	15.21	15.05	14.87	14.59	14.87	
KI	D	11.59	13.73	13.05	14.78	12.72	12.97	12.80	
70.2% RH									
	W	33.75	14.87	14.44	15.98	13.66	13.97	13.70	

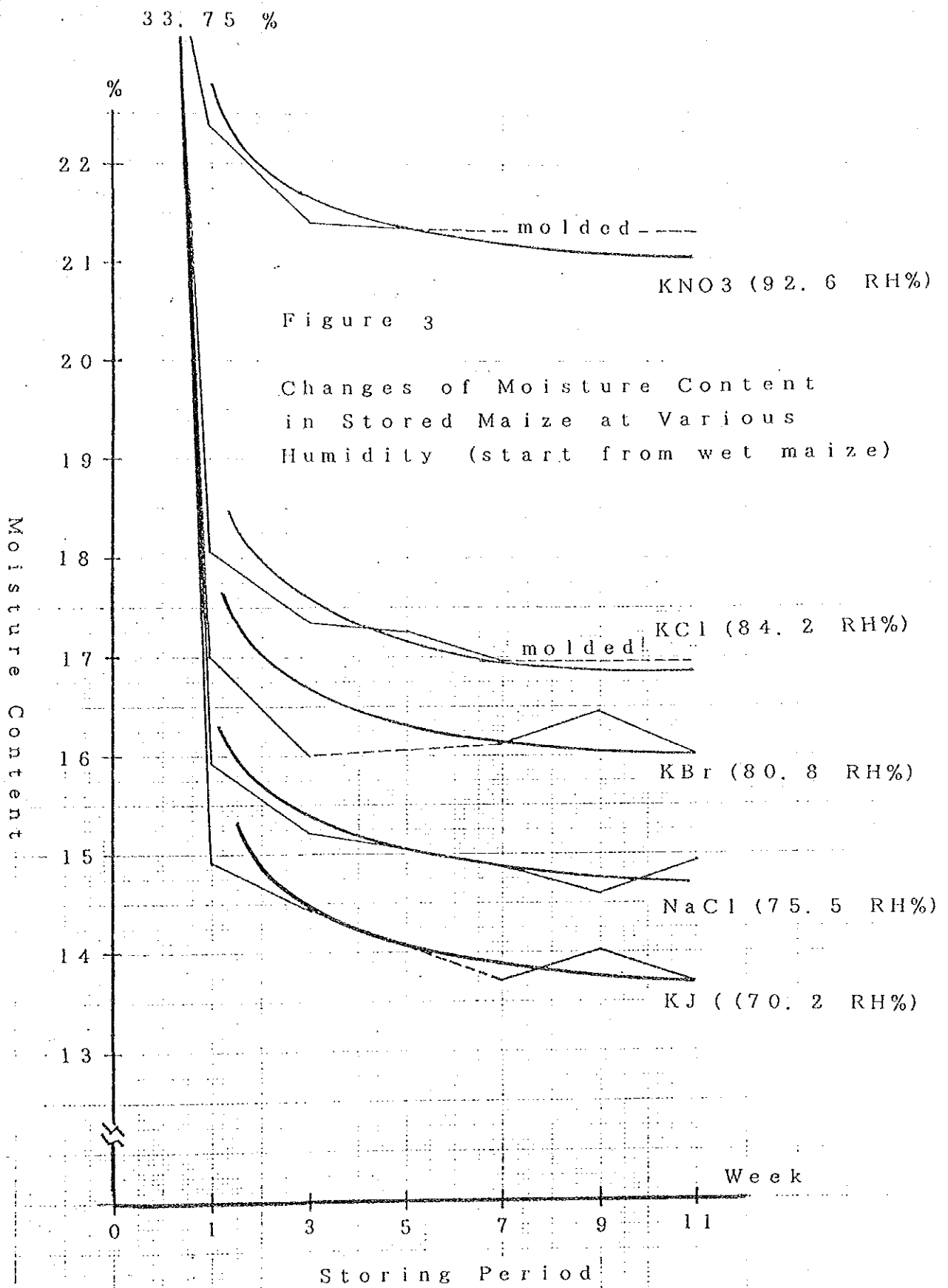
D : start with dried sample
W : start with wet sample

* : Molded
DW: Dried wholes
DB: Dried broken

Figure 2

Changes of Moisture Content
in Maize Stored at Various
Humidity (start from dry maize)





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