

MYCOLOGIE ET SÉCURITÉ DES ALIMENTS

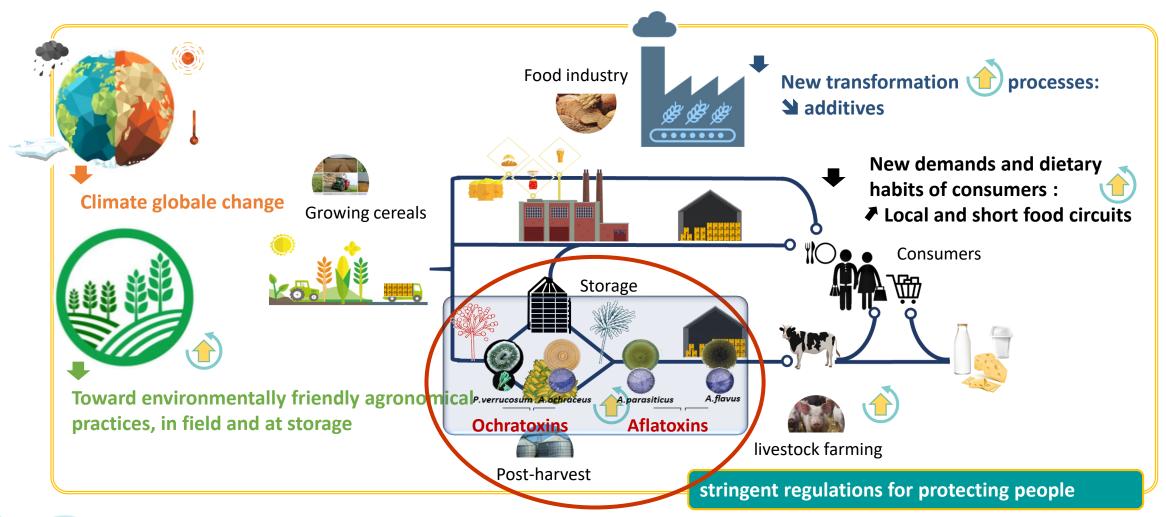
42nd Mycotoxin Workshop

Experimental archaeology reveals potential health risk in ancient populations due to storage mycotoxins

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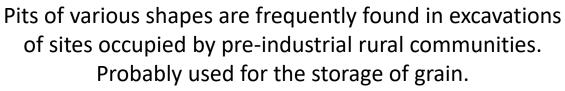
Controlling the mycotoxin risk throughout the food chain: a constantly renewed challenge in the 21st Century





Mycotoxin risk in pre-industrial European societies? Contaminations during storage?

Underground structures for grain storage - Used from Neolithic to 18th Century





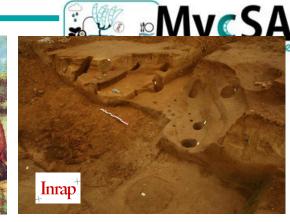
Ancient peasant skills that made it possible to preserve cereals either as food or for sowing?

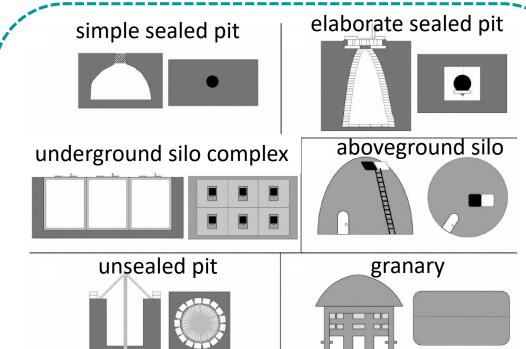


Simple airtight pits:

Experimental archaeology + 21th Century knowledge and analytical tools







Types of storage container, both section (left) and view from above (right), (Jiménez-Jáimez, V., & Suárez-Padilla, J. 2020.)





Can we safely store grain in simple airtight pits as

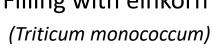




Digging - pits of 700 L



Filling with einkorn













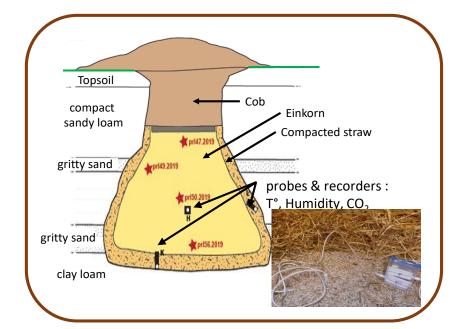


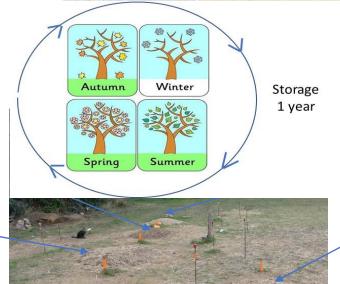


Airtight closing



INRA@ Inrap 42nd Mycotoxin Workshop May 31 - June 02, 2021







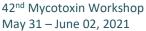






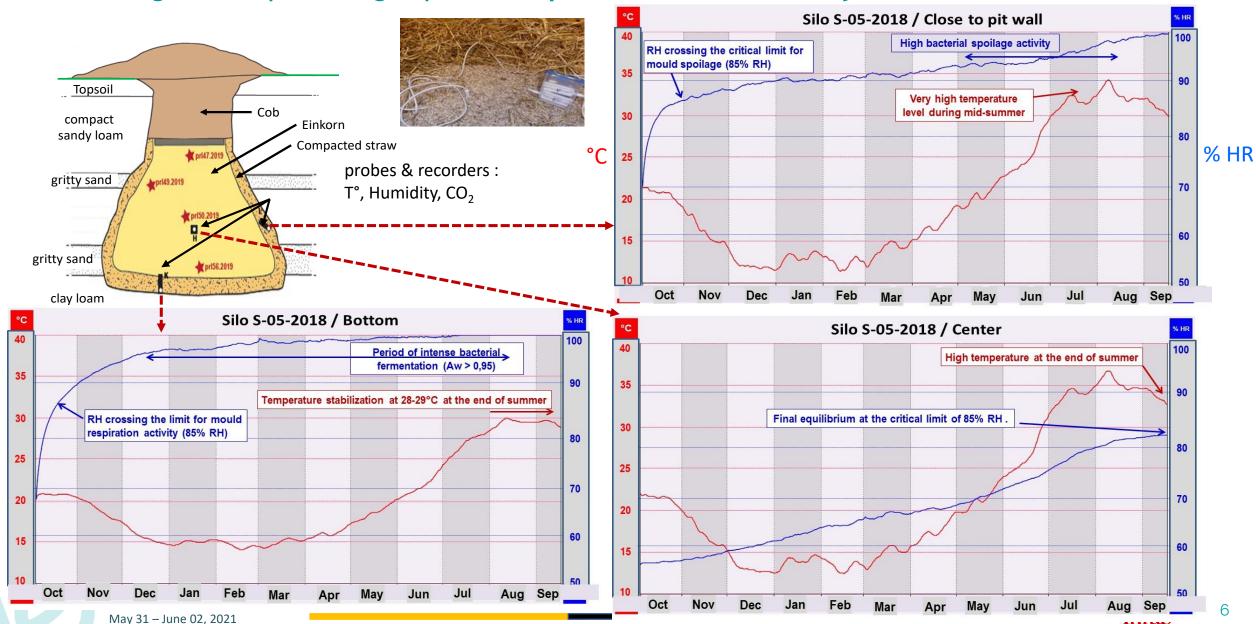
On-field observations - measurements - samplings





Grain storage in simple airtight pits: Temperature and humidity





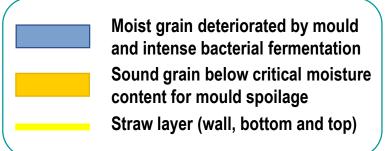
Grain storage in simple airtight pits: Temperature and humidity



Schematic representation of the deterioration process by mould and bacterial spoilage of einkorn wheat stored for one year in an underground pit

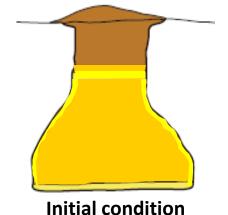








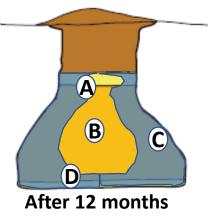








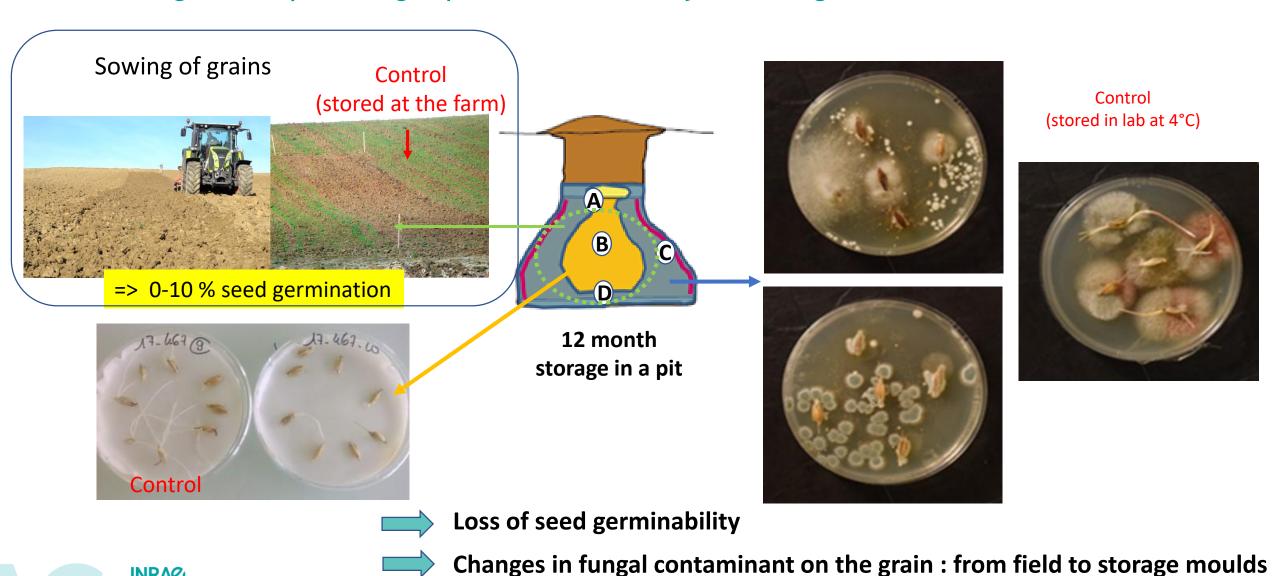




A, B, C, D = Sampling points

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Grain storage in simple airtight pits: Germinability and fungal communities

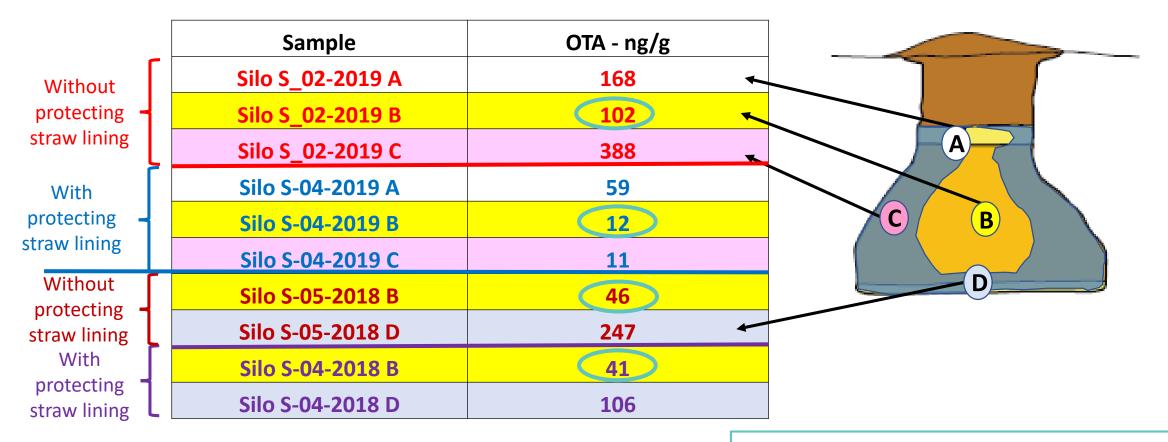








Grain storage in simple airtight pits: Mycotoxins



OTA contamination: D, C, A > B
Differences depending on the year and technics

>>> EU rules (5 ng/g);

Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for mycotoxins in foodstuffs.





health risk in ancient populations due to storage mycotoxins?

EFSA- SCIENTIFIC OPINION ADOPTED: 31 March 2020 doi: 10.2903/j.efsa.2020.6113

Risk assessment of Ochratoxin A in food



Benchmark dose lower confidence limit 10% (BMDL10) = 4.73 μ g/kg body weight (bw) per day).

=> 'Margin of exposure' ([MOE = BMDL10/Estimated Exposure Dose]

for humans >= *200*

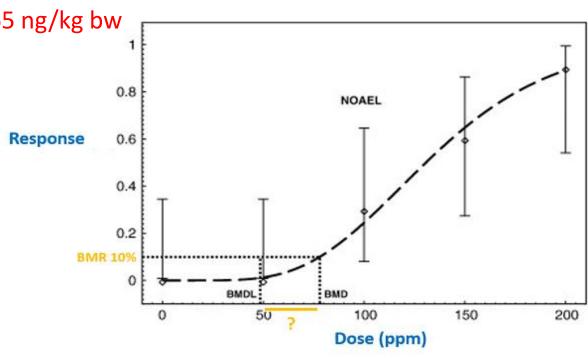
Limit of daily intake before toxicity => BMLD10/MOE = 23.65 ng/kg bw

Neoplastic effects (kidney tumours in rats),

BMDL10 = $14.5 \mu g/kg$ bw per day

With MOEs = 10,000 =>

Limit of daily intake (BMLD10/MOE) = 1.45 ng/kg bw



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EFSA:

Non-neoplastic effects < 23.65 ng/kg bw Neoplastic effects < 1.45 ng/kg bw

Sample	OTA - ng/g	
Silo S_02-2019 A	168	*
Silo S_02-2019 B	102	*
Silo S_02-2019 C	388	_
Silo S-04-2019 A	59	
Silo S-04-2019 B	12	
Silo S-04-2019 C	11	
Silo S-04-2018 B	41	
Silo S-04-2018 D	106	-
Silo S-05-2018 B	46	
Silo S-05-2018 D	247	

Ancient population storing grain in pits: Contamination 10 to 100 ng OTA /g grain Non-neoplastic effect => intake should be < 0.24 to 2.4 g grain/Kg bw i.e. for 50 Kg bw < 12 to 120 g grain /day

Neoplastic effect => 0.0145 to 0.145 cereal/Kg bw i.e. for 50 Kg bw < **0.7 to 7 g grain** /day



+ other contaminated sources in daily food : Preserved meat, Cheese, Dried and fresh fruits, Nuts







Conclusion: potential health risk in ancient populations due to storage mycotoxins

Issues with storage mycotoxins (and probably other mycotoxins) in pre-industrial societies: Consequences on the health of people?

Experimental archaeology of food storage plus lab analyses => levels of contamination in food

+

Archaeologist, historians => data on food ration (> 200 g cereals)



Risk assessment of OTA and other mycotoxins in 'ancient' food

+ Know-how of the ancient peasant for controlling moulds















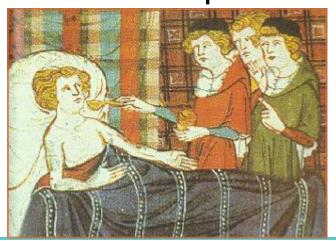




Conclusion: potential health risk in ancient populations due to storage mycotoxins

Issues with storage mycotoxins (and probably other mycotoxins) in pre-industrial societies :

Consequences on the health of people ?







A challenge: Proofs of contaminations in food and of health issue

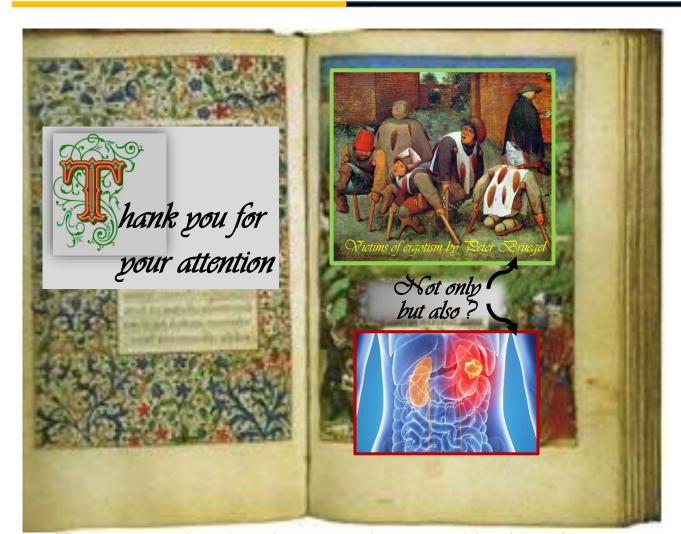
Tracking mycotoxins in remains (carporests)?

Etiopathogenic studies on the potential effects of consumption of contaminated grains by ancient people?





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Experimental archaeology reveals potential health risk in ancient populations due to storage mycotoxins

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And Go. Inrap



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