

1. Record Nr.	UNINA9910831178203321
Titolo	Anti-Mycotoxin Strategies for Food and Feed / / edited by Deepa Nagaraju [and three others]
Pubbl/distr/stampa	Hoboken, NJ : , : Wiley, , [2024] ©2024
ISBN	1-394-16080-1 1-394-16083-6 1-394-16082-8
Edizione	[First edition.]
Descrizione fisica	1 online resource (291 pages)
Disciplina	705
Soggetti	Mycotoxins
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
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Sommario/riassunto

"Mycotoxins are toxins produced by toxigenic fungi. They can accumulate in crops and pose health hazards to humans and animals. Use of current and traditional methods to control fungi and mycotoxins production are not fully effective, as mycotoxins are still entering our food chain. Several research groups across the globe, have developed novel strategies to keep control of mycotoxigenic fungi and their negative impact on food and food products"--
