

Toxigenic fungal species in cereal-based foods in Serbia

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Mycotoxicological studies were performed in samples of cereals and cereal products collected from four health food stores during 2021. A er super cial disinfection in sodium hypochlorite, wheat grains were placed on 2% water agar surface, 10 grains per Petri dish, and incubated during 7 days on tempera