



Mycoflora associated with stored grains and legumes and its public health importance

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*Grains and legumes are stored by the farmers as well as government and semi-government agencies for various purposes. Storage conditions play a significant role in maintaining the seeds viability and provides protection against various contaminants. A study was conducted to determine the fungi associated with wheat (*Triticum vulgare*), rice (*Oryza sativa*), maize (*Zea mays*), soybean (*Glycine max*) and moong (*Vigna radiate*) in storage. Eight different fungi were isolated namely, *Aspergillus niger*, *Aspergillus flavus*, *Aspergillus nidulans*, *Penicillium*, *Rhizopus*, *Fusarium* and *Helminthosporium*. The results of the study revealed that among the fungi isolated, three strains have been reported to produce toxic compounds that may pose a serious threat to human health.*

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