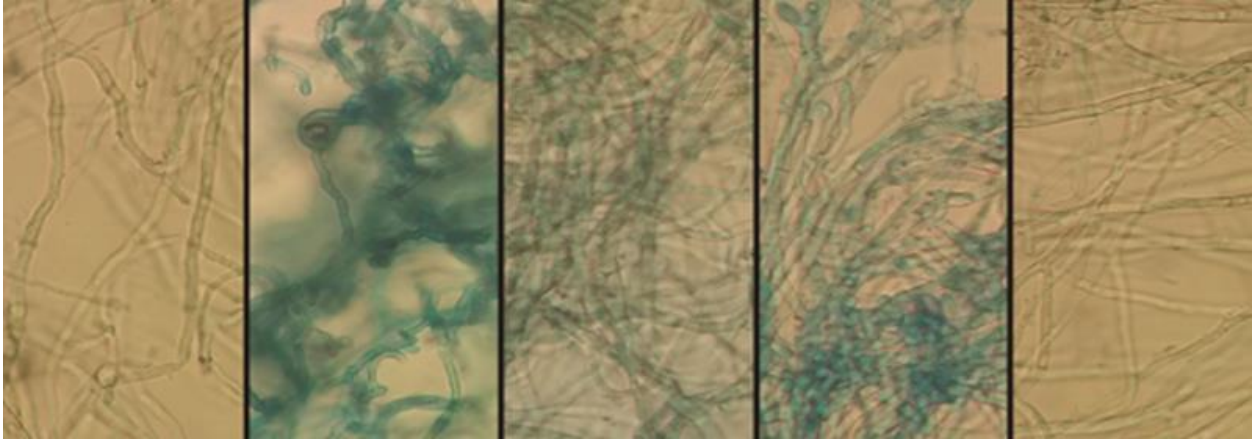


#62-20-V

Technology

Bio-input

Biofungicide to Control *Aspergillus flavus*



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#Aspergillus flavus | #flavonoids | #bioactive | #plant extract | #active | #fungicide | #fungi
control | #aflatoxin | #micotoxin | #Peltophorum dubium

Millions of tons of cereal suffer deterioration due to the action of fungi like the *Aspergillus* genus. This generates economic losses due to yield reduction and/or quality impairments, chiefly arising from the effects of such fungi during grain storage. Under certain conditions, they may reduce mycotoxins, called aflatoxins, which pose risks to human health (carcinogenicity).

Researchers from the institutes of Biological Resources, Biopathology and Food Technology from INTA Castelar, developed a biological product from an extract of *Peltophorum dubium* with antifungal capacity, to control *Aspergillus* during grain storage. The analysis of this extract determined significant amounts of flavonoids, coumarins and terpenes, which are natural compounds that control development of hyphae during grain storage.

This product seeks to win the grain market, where companies from the inoculant, fertilizer and fungicide sectors, among others, could adopt the technology and replace synthetic fungal compounds, thus reducing environmental contamination, delivering quality and innocuousness in the post-harvest and marketing of grains.

Natural extract

Extract capable of being reproduced at industrial scale

Environmentally sustainable

TRL3

The natural extract prototype was achieved. Analytical characterization and laboratory tests of application on *Aspergillus* colonies completed. The product may be subject to intellectual property rights.

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SA agreement with Rizobacter