

# Study of Mycotoxin from Infected Jawar and Bajra by using Fungus *Aspergillus niger*

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**Abstract:** *Natural toxins in food are an important part of our lives, as is the oxygen we breathe. It is very important to naturally neutralize these toxins from our diet in order to consume food safely. This can only happen if we are exposed to small, non-toxic amounts that our bodies can easily handle. Not only would it be impractical, but it would also be impossible to completely eliminate natural toxins from our diets. Fungi and bacteria are the main causes of food poisoning. Symptoms of diarrhea, stomach cramps, and fever will develop in about 3 days. Fungi release mycotoxins; also known as secondary metabolites for fungi. Aflatoxin belongs to the group of mycotoxins. Aflatoxin biosynthesis was induced by compounds in filtrate (EF) obtained from cultures consisting of ground corn kernels invaded by *Aspergillus flavus*.*

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