**MyHACCP Hazard Factsheet**

**CATEGORY:** Chemical

**NAME:** Patulin

1. **General Information**

Patulin is a chemical contaminant which is produced by mainly *Penicillium* and *Aspergillus* species of fungi. It is therefore associated with mouldy food and in particular apples.

1. **Common sources**

You must consider Patulinto be a hazard associated with the following foods:

* Apple juice
* Products containing apple juice
* Orange juice
1. **Properties and common controls**

The toxin is produced in mouldy food and the removal of visibly mouldy apples as part of a pre-requisite programme will significantly reduce the hazard. The toxin is heat stable and so heat treatment alone will not be a sufficient control.

The pre-requisite programme should focus on the prevention of mould growth by appropriate transportation and storage of raw materials and finished products.

Alcoholic fermentation destroys patulin and so this will not be a hazard in cider, Perry or similar alcoholic beverages.

1. **References**

*Codex alimentarius* guidance

 <http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCAC%2BRCP%2B50-2003%252FCXP_050e.pdf>