Supplementary Materials: Occurrence of non-regulated mycotoxins in foods: A systematic review

Table S1. Studies included in the systematic review with foods, region, analytical method, mycotoxins, samples, incidence, contamination values and reference.

Food item	Region/Country	Analytical method	Mycotoxin	No. of samples	Incidence (%)	Mean/Range (Mg/Kg)	Reference
Kunu (Cereals/Nuts-Based Beverage),	Nigeria	LC-MS/MS	AME	3	AOH:0	AOH: ND; AME:<2	[1]
			AOH				
			BEA			BEA:<2	
			MON		0	ND	
Corn By-Products Produced By Wet-Milling	Korea	LC-MS/MS	NIV	CORN GLUTEN (N = 6)		<LOQ[A]	[2]
				STARCH CORN FROM US,N=6)		4.0 ± 9.9	
				STARCH (CORN FROM EU, N = 2)		ND	
				CORN GERM (N = 6)		<LOQ	
				CORN BRAN (N = 6)		3.8 ± 9.3	
				CORN US (N = 6)		<LOQ	
				CORN EU (N = 2)		ND	
Winter Wheat	Poland	LC-UV	NIV	92	70	35.0	[3]
Grain Barley	Argentina	HPLC-UV/VIS	NIV	119	29	2.36	[4]
Latvian Beers	Latvia	HPLC-HRMS	BEA	25	0	ND	[5]
			ENN		20 (ENNB, ENNB1)	0.05-1.56 MG/L	
			STC		0	ND	
Wheat Flour	Japan	LC-MS/MS	NEO DAS	101	0	ND[A]	[6]
Job's Tears Products				46	DAS: 63; NEO:13	DAS: 13 NEO: 0.2	

Rye Flour				21	0	ND	
Corn Flour				27	DAS: 15	DAS: 0.07	
Azuki Bean				33	DAS: 9	DAS: 0.02	
Roasted Coffee Beans	Hong Kong	UPLC-MS/MS	STC	12	8.3	0.079	[7]
Black Pepper				6	50	0.086-0.87	
Egg	China	UPLC-MS / MS	ENN	114	0	ND	[8]
			BEA		19.3	1.80	
Arecae Semen And Its Processed Products	China	UPLC-MS/MS	DAS	75	0	ND	[9]
			STC		6.7	<LOQ-2.17	
			NEO		0	ND	
Grape Wine	Greece	Q-TOF MS-MS	AME AOH	75	0	ND	[10]
Maize	Serbia	HPLC–DAD	MON	10	100	1649.3 1691.6	[11]
Grape	China	UHPLC-MS/MS	AME AOH TEA TEN	56	AME:3.6 AOH:26.8 TEA: 28.6 TEN: 37.5	0.11-0.15 0.09–7.15 0.25–46.97 0.10–1.64	[12]
Barley And Malting Barley	Germany	LC–MS/MS	AME	50	(BARLEY (MALT)) 18 26		[13]
			AOH		26 46		
			TEA		84 96		
			TEN		58 58		
Beer	Spain	GC-MS/MS LC-MS/MS	DAS FX ENN BEA STC NEO NIV AOH AME	40	AOH: 90; NEO: 20; NIV: 30	AOH: 19.39MG/L; NEO: 14.67; NIV: 10.01	[14]
Wine				40	AOH: 52; AME: 50; NEO: 22; NIV: 12	AOH: 5.23; AME: 12.09; NEO: 14.27; NIV: 16.05	
Cider				30	AOH: 3	AOH: 21.56	
Cereals, Legumes, Nuts	Nigeria	LC-MS/MS	BEA MON NIV STC	MAIZE: 142	63.4; 64.1; 10.6; 26.1	8.14; 72.1; 20.0; 1.44	[15]
				MILLET :1	MON: 100	MON: 282	

				RICE: 23	52.2; 30.4; 0; 47.8	0.56; 11.1; ND; 0.96	
				SORGHUM: 24	70.8; 91.7; 0; 12.5	1.15; 60.9; ND; 0.96	
				COWPEA: 7	STC: 14.3	STC: 0.49	
				PEANUT: 53	47.2; 3.8; 9.4; 39.6	0.65; 2.5; 2.69; 6.43	
Ale Beer	Brazil	LC-QTOF-MS	ENN		0	ND	[16]
Cereal-Based Foods For Infants And Young Children.	Germany	LC-MS/MS	AOH	SPELT-BASED CEREALS; 5	60	0.7 ± 0.2	[17]
				WHEAT-BASED CEREALS: 5	40	0.7 ± 0.2	
				OAT-BASED CEREALS:6	67	0.6 ± 0.1	
				MILLET-BASED CEREALS: 3	100	0.6 ± 0.1	
				RICE-BASED CEREALS: 6	33	1±0.2	
				MIXED-GRAIN CEREALS: 13	85	0.9 ± 0.6	
Tomato Purees And Juices, Sunflowers Seeds, Cereals And Derived Products	Italy	LC-MS/MS	AOH TEA AME TEN	VEGETABLES AND VEGETABLE PRODUCTS: 37	0; 79; 0; 0	ND; 86.1; ND; ND	[18]
				GRAINS AND GRAIN-BASED PRODUCTS: 33	3; 58; 3; 6	14.3; 91.3; 6.3; 6.35	
				LEGUMES, NUTS AND OILSEEDS: 27	18; 100; 26; 44	31.5; 1451; 22.7; 154	
Breast Milk	Nigeria	LC-MS/MS	BEA	75	56	<LOQ-0.019 NG/ML	[19]

			ENN		ENNB: 9	<LOQ
			NIV STC		0	ND
Oat Beverages, Almond Beverages, Rice Beverages, Soy Beverages	Spain	LC-MS/MS	BEA	56	16	1.60 ± 04 NG/ML
			ENN		ENA: 3; ENA1:11; ENB: 22; ENB1:19	ENA: 0.59 ± 1.2 NG/ML; ENA1: 2.17 ± 2 NG/ML; ENB: 13.33 ± 68 NG/ML; ENB1: 4.46 ± 39 NG/ML
			AME AOH TEN		AME:0; AOH: 3; TEN: 4	AME: ND; AOH: 0.21 ± 0.8 NG/ML; TEN: 21.30 ± 54 NG/ML
Gluten Free Pasta	Italy	UHPLC-Q-EXACTIVE ORBITRAP MS	NIV	84	33.3	241.3
			BEA		9.5	19.6
			ENN		ENA1: 4.8	1.7
			FX NEO		0	ND
Infant Cereals	China	UPLC–MS/MS	AME AOH TEA ENN	133	0	ND
Infant Noodles				229	ENA: 0; ENA1: 1.7; ENB: 9.6; ENB1: 9.2; AME: 4.8; AOH: 7.9: TEA: 86.5	ENA: ND; ENA1: 0.2; ENB:0.5; ENB1: 0.6; AME: 0.2; AOH: 0.3: TEA: 26.7
Infant Crackers				277	ENA: 41.2; ENA1: 10.1; ENB:5.4; ENB1: 4; AME: 7.9; AOH: 3.2: TEA: 41.5	ENA: 2.2; ENA1: 0.4; ENB: 0.2; ENB1: 0.2; AME: 0.3; AOH: 0.2: TEA: 14.4

Rice				58	ENA: 0; ENA1: 0; ENB: 0; ENB1: 34; AME: 0; AOH: 0 TEA: 0	ENA: ND; ENA1: ND; ENB: ND; ENB1: 4.7; AME: ND; AOH: ND TEA: ND	
Millets				69	ENNS: 0; AME: 4.3; AOH: 15.9; TEA: 78.3	ENA: ND; ENA1: ND; ENB: ND; ENB1: ND; AME: 0.2; AOH: 0.4 TEA: 73.6	
Wheat Flour				54	ENA: 0; ENA1: 0; ENB: 3.7; ENB1: 3.7; AME: 0; AOH: 16.7 TEA: 3.7	ENA: ND; ENA1: ND; ENB: 0.6; ENB1: 0.3; AME: ND; AOH: 3.3 TEA: 0.8	
Unprocessed Wheat	China	HPLC-MS/MS	NIV	338	45.3	266.4	[23]
Corn Flour	Egypt	UPLC-PDA	NIV	54	83.3	114	[24]
Wheat Flour				50	56	51	
Agricultural Products And Processed Foods	Korea	LC-MS/MS	STC	1135	4.1	0.08–10.07 NG/G	[25]
Cereals, Herbs, Cereal-Based Food Products, Fruits, Oilseed Rape, Cocoa, Peanuts	Poland	HPLC-MS/ MS	DAS FX NIV	92	0	ND	[26]
Cereal-Based Food Products For Infants	China	HPLC-MS/MS	AME AOH TEA	872	5.7	0.23	[27]
					7.5	0.66	
					47.5	18.26	

And Young Children							
Rice Wine	China	UPLC−HRMS/MS	STC		COMPARED WITH RICE, THE LEVELS OF STG IN SEPARATED FERMENTED WINE WAS SIGNIFICANTLY DECREASED BY 88.6%		[28]
Cereals, Legume Potatoes Eggs Aquatic Foods Dairy Products Vegetables Fruits Sugar Beverages And Water Alcohol Beverages	China	UHPLC-MS/MS	NIV	72	1.4	4.48	[29]
			FX		1.4	6.29	
			BEA		45.8		
			ENN		ENA: 23.6; ENA1:19.4; ENB: 58.3; ENB1: 31.9		
			NEO DAS MON		0		
			STC		29.2		
			AME AOH TEA TEN		AME: 27.8; AOH: 0; TEA:23.6; TEN: 30.6		
Oat Products	Brazil	HPLC–PDA	NIV	30	56.3	35.7-3571.4	[30]
Milling Oat	Eu	LC–MS/MS	NIV	281	(>LOQ) 91	94	[31]
			DAS	281	3.2	2.7	
			STC	177	2.3	0.6	
			FX	281	0	ND	
Spring Barley	Sweden	LC-MS/MS	NIV	177	66	44	[32]
Spring Oats				164	71	65	
Winter Triticale				144	24	9	
Spring Wheat				189	35	15	
Winter Wheat				741	43	18	
Cereal-Based Baby Food	Turkey	LC-MS/MS	STC	85	34.1	0.063 ± 0.018	[33]
Corn	China	CICLEIA	AOH	2	100		[34]
Rice				2	0		
Flour				2	100		

Apple Juice				2	50		
Grape Juice				2	50		
Breakfast Cereals And Infant Cereals	Brazil	HPLC-LC/MS/MS	NIV	31	0	ND	[35]
			FX	31			
			DAS	58			
Paprika	Spain	UHPLC-HRMS	ENN	26	ENB1: 3.8	12.0 ± 0.6	[36]
			BEA		0	ND	
Oat	Ireland	UHPLC-MS/MS	NIV	71	2.8		[37]
			STC		1.4		
			ENN		ENB: 19.7; ENB1: 8.5		
			BEA		1.4		
			FX NEO DAS AME AOH TEN		ND		
Water	China	UPLC-MS/MS	AME	289	0	ND	[38]
			AOH		0	ND	
			TEA		6.6	0.578 NG/L	
			TEN		3.1	0.509	
Vegetable Oil	China	SPE–HILIC–MS/MS	MON	224	0	ND	[39]
Grain	Germany	LC-MS/MS	AME AOH TEA TEN	28	AME: 14.2; AOH: 10.7; TEA: 7.1; TEN: 21.4	AME: 0.26-0.8; AOH: 0.97-1.8; TEA: 204-674; TEN: 0.66-9.2	[40]
			NEO		3.6	1.4	
			NIV		3.6	15	
			STC		3.6	4.4	
			DAS FX		0	ND	
Cheese Balls	Nigeria	LC-MS/MS	AME AOH TEA TEN ENN BEA MON NIV STC	10	MON:10; TEA: 10	MON: 32.6; TEA: 32.5	[41]
Garri				23	AME: 17.4	0.4	
Granola				18	AOH: 11.1; AME: 88.9; ENNS: 100; MON: 94.4; TEA: 72.2	AOH: 4.55; AME: 0.48; ENNS: 0.13-31.5; MON:	

						12.1; TEA: 19.4	
Popcorn				19	AME: 26.3; BEA: 5.3; ENB: 100; ENB1: 100; MON: 21.1; NIV: 21.1	AME: 0.74; BEA: 7.93; ENB: 0.15; ENB1: 0.27; MON: 32.4; NIV: 78.2	
Rice	China	UPLC-MS/MS	ENN BEA	58	ENA: 3.4; ENA1: 0; ENB: 34.5; ENB1: 22.4; BEA: 69	ENA: 1.04; ENA1: ND; ENB: 15.4; ENB1: 9.25; BEA: 37.2	[42]
Wheat				53	ENA: 17; ENA1: 3.8; ENB: 30.2; ENB1: 39.6; BEA: 69.8	ENA: 1.83; ENA1: 0.33; ENB: 12.4; ENB1: 24.3; BEA: 58.4	
Corn				78	ENA: 78.2; ENA1: 19.2; ENB: 23.1; ENB1: 70.5; BEA: 35.9	ENA: 28.1; ENA1: 8.48; ENB: 11.9; ENB1: 45.8; BEA: 62.8	
Wheat Flours				95	ENA: 20.0; ENA1: 6.3; ENB: 43.2; ENB1: 48.4; BEA: 70.5	ENA: 0.81; ENA1: 0.78; ENB: 5.49; ENB1: 5.66; BEA: 9.04	
Corn Flours				60	ENA: 28.3; ENA1: 6.7; ENB: 8.3; ENB1: 20.0; BEA: 3.3	ENA: 10.4; ENA1: 0.38; ENB: 4.31; ENB1: 10.8; BEA: 8.07	
Green Coffee And Other Food Items	Switzerland	LC-MS/MS	AME AOH TEA TEN	COFFEE: 78	AME: 1.3; AOH: 5.1; TEA: 2.6; TEN: 1.3		[43]
				OTHER FOODS: 138	AME: 21.0; AOH: 32.6; TEA: 63.0; TEN: 29.7		

Kankankan: A Popular Spice	Côte D'ivoire	UHPLC-MS/MS	BEA	75	28	<LOQ-134.2	[44]
Ogi (A Fermented Cereal Beverage)	Nigeria	ESI- LC-MS/MS	BEA	3	66.7	1.43	[45]
			MON		0	ND	
			STC		66.7	0.53	
Barley	Algeria	UHPLC-MS/MS	FX STC BEA ENN	30	FX: 10	190	[46]
Maize				30	FX: 80; BEA: 83.3; ENA1: 10; ENB1:6	FX: 281; BEA: 3.8; ENA1: 56.4; ENB1:60.9	
Rice				30	0	ND	
Wheat				30	FX: 10; BEA: 70; ENA: 23.3; ENA1: 46.7; ENB: 60; ENB1: 70	FX: 152; BEA: 155.4; ENA: 28.3; ENA1: 107; ENB: 1668; ENB1: 469	
Norwegian Atlantic Salmon	Spain	LC-Q-TOF-MS	ENN	10	0	ND	[47]
Grain Cereals	Latvia	NANOLC-ORBITRAP MS	NIV FX NEO ENN AOH AME TEN	110	NIV: 83; FX: 14; ENNS: 94; ALTS: 94	NIV: 71-4,780; FX: <50; ENNS: 3.5–2,073; ALTS: 0.72–307	[48]
Pulses				23	ENNS: 13; ALTS: 39	ENNS: 4.4–17; ALTS: 0.69–10	
Oat Flake	Czech Republic	U-HPLC-MS/MS	AOH AME TEN	20	AOH: 25; AME: 10; TEN: 20	AOH: 2; AME: 1.5; TEN: 1.75	[49]
			ENN		ENA: 30; ENA1: 75; ENB: 100; ENB1: 100	ENA: 2; ENA1: 4; ENB: 36; ENB1: 10	
			BEA		100	4	

Cereal-Based Infant Foods	Austria And Czech Republic	LC-MS/MS	STC NIV BEA ENN AME TEN TEA	35	STC: 23; NIV: 6; BEA: 14; ENA: 3; ENA1: 11; ENB: 60; ENB1:26; AME: 20; TEA: 31; TEN: 34	STC: 0.24; NIV: -; BEA: 1.9; ENA: -; ENA1: 0.7; ENB: 5.9; ENB1: 3.9; AME: 0.6; TEA: 48; TEN: 0.9	[50]
Infant Formulae				9	STC: 22; NIV: 22; ENB1:11; AME: 22	----------	
Raw Flour				15	BEA: 33; ENB: 13; ENB1:6; AME: 13; TEA: 40; TEN: 6	BEA: 1.4; ENB: -; ENB1; -; AME: -; TEA: 37; TEN: -	
Edible Oil	India	HPLC-FLD	AME	100	34	89.37	[51]
			AOH		35	251.5	
Alcoholic Beverages, Baby Foods, Cereals And Cereal-Based, Legumes And Legume-Based Foods, Noodles, Snacks	Korea	HPLC–UV	NIV	506	12	77.1	[52]
Cereal Flour Products	Korea	UHPLC-MS/MS	NIV	67	86.5	41.47	[53]
			FX		61.2	11.76	
Maize	South Africa	LC-MS/MS	AME TEA STC	24	STC: 4.2; TEA: 62.5	STC: 0.3; TEA: 3.1	[54]
Maize Porridge				20	STC: 10; TEA: 85	STC: 0.55; TEA: 1.25	
Sorghum				8	TEA: 100	TEA: 84.8	
Wheat				3	STC: 33.3; TEA: 100	STC: 0.4; TEA:1.8	

Flour And Bread	Poland	LC-TOF-HRMS	NIV	THE CONCENTRATIONS OF NIV IN THE FLOUR WERE 330 ± 21 MG/KG. THE CONCENTRATIONS OF NIV DID NOT CHANGE MUCH DURING MALT BREAD PRODUCTION.			[55]
Cracker	Brazil	UPLC-MS/MS	STC	60	0	ND	[56]
Fruit Juice	China	UHPLC-MS/MS	AME AOH TEA TEN	22	AME, TEN:0; TEA: 81.8; AOH: 13.6	AME, TEN: ND; TEA: 4.26 NG/ML; AOH:0.67 NG/ML	[57]
Beer	Poland	HPLC-MS/MS	NIV	69	1.4	<LOQ	[58]
			DAS		0	ND	
Beer	Poland	HPLC-UV	NIV	100	56	2.4±1.9 MG/L	[59]
Cereals And Cereal Products, Legume and Related Products, Potatoes And Potato Products, Eggs And Egg Products, Aquatic Foods And Aquatic Food Products, Milk And Dairy Products, Vegetables And Vegetable Products, Fruits And Fruit Products,	China	UPLC-MS/MS	AOH AME TEA TEN ENN BEA	60	AME: 31.7 TEA: 43.3 TEN: 28.3 AOH: 0 BEA: 33.3 ENA: 21.7 ENA1: 13.3 ENB: 43.3 ENB1: 28.3		[60]

Sugar And Sugar Products, Beverages And Water, Alcohol Beverages							
Cereal Based Infant Food	Germany	LC-MS/MS	AME AOH TEA TEN	19	AME: 89.4; AOH: 36.8; TEA: 5.3; TEN: 94.7	AME:0.24[:A] AOH:0.89; TEA: 50.2; TEN: 1.00	[61]
Puree Infant Food				6	AME: 83.3; AOH: 66.7; TEA: 66.7; TEN: 33.3	AME:1.53; AOH:9.62; TEA: 86.5; TEN: 0.23	
Plant-Based Milk	Spain	UHPLC-MS/MS	BEA ENN	32	BEA: 25	1.4	[62]
					ENA: 25	1.9	
					ENA1: 8.3	0.25	
					ENB: 25	13.5	
					ENB1: 25	13.4	
Corn And Corn-Based	China	HPLC-MS/MS	BEA ENN	158	BEA: 82.3; ENA: 55.1; ENA1: 8.2; ENB: 3.8; ENB1: 56.3	BEA: 65.26; ENA: 0.28; ENA1: 0.62; ENB: 1.19; ENB1: 0.13	[63]
Wheat And Wheat-Based				291	BEA: 56.4; ENA: 37.5; ENA1: 22; ENB: 58.1; ENB1: 54.6	BEA: 0.41; ENA: 0.19; ENA1: 0.96; ENB: 1.19; ENB1: 1.37	
Cereal	Korea	UPLC-MS/MS	BEA ENN AME AOH TEN	61	AOH: 24.6; AME: 18.0; TEN: 24.6; BEA: 6.6; ENA1: 3.3; ENB: 27.9; ENB1: 3.3	AOH: 3.52; AME: 15.61; TEN: 5.48; BEA: 15.05; ENA1: <LOQ; ENB: 2.73; ENB1: <LOQ	[64]

Cereal-Based Product				36	AOH: 55.6; AME: 27.8; TEN: 61.1; BEA: 11.1; ENB: 25;	AOH: 1.43; AME: 1.98; TEN: 16.42; BEA: 19.09; ENB: 1.45	
Wheat	Argentina	HPLC-DAD	AOH AME TEA	21	AOH: 23.8; AME: 38.1; TEA: 57.1	AOH: 11.63; AME: 9.4; TEA: 19190	[65]
Bran				21	TEA: 66.7	16760	
Flour				23	TEA:34.8	7360	
Fresh Cheery	China	LC-MS/MS	AME AOH TEA TEN	55	TEA: 66; AOH: 5.5; AME: 16; TEN: 36	TEA: 15.83; AOH: 0.87; AME: 0.031; TEN: 0.15	[66]
Cheery Jam				13	TEA: 100; AOH: 100; AME: 62; TEN: 100	TEA: 6.01; AOH: 0.67; AME: 0.016; TEN: 0.02	
Dried Cheery				12	TEA: 92; AOH: 92; AME: 92; TEN: 67	TEA: 54.22; AOH: 2.06; AME: 1.73; TEN: 0.11	
Canned Cheery				3	TEA: 100; AOH: 67; AME: 100; TEN: 100	TEA: 1.57; AOH: 0.07; AME: 0.004; TEN: 0.05	
Soy-Based Burger	Italy	UHPLC-Q-ORBITRAP HRMS	NIV NEO DAS ENN AOH AME	19	NIV, NEO, DAS: 0; AOH: 5.3; AME: 94.7; ENA: 31.6; ENA1: 36.8; ENB: 84.2; ENB1: 63.2	NIV, NEO, DAS: ND; AOH: 184.8; AME: 207.5; ENA: 323.8; ENA1: 67.3; ENB: 138.4; ENB1: 121.2	[67]

Pasta	Morocco	LC-MS/MS: ENN BEA; GC-MS/MS: NIV FX	ENN BEA NIV FX	106	BEA, NIV, FX: ND ENNA1: 9.4 ENNB: 67.9 ENNB1: 67.9		[68]
Cereals	Spain	LC-MS/MS AND GC-MS/MS	ENN BEA STC DAS NIV FX NEO	88	NEO: 45; NIV: 18; ENB: 2.72; ENNA1: 6; BEA: 7	NEO: 0.89;[A] NIV: 0.57; ENB: 39; ENNA1: 0.16; BEA: 0.25	[69]
Legumes				24	NEO: 17	NEO: 1.43	
Vegetables				141	NEO: 4; ENB: 3; ENNA1: 2; BEA: 9	NEO: 0.52; ENB: 0.03; ENNA1: 0.03; BEA: 0.87	
Fish And Aquatic Products				53	NEO: 4; ENA: 4; DAS: 4	NEO: 0.21; ENA: 0.23; DAS: 0.14	
				22	NIV: 18; ENB: 9; BEA: 5	NIV: 1.53; ENB: 0.1; BEA: 6.21	
Family Cereal	Nigeria	LC-MS/MS	AOH TEA BEA NIV MON	26	AOH: 15.4; BEA: 69.2; MON: 92.3	AOH: 0.6; BEA: 0.2; MON: 9.8	[70]
Peanut Butter				5	BEA: 80.0; MON: 60.0	BEA: 1.7; MON: 2.8	
Ogi				23	AOH: 4.3; BEA: 82.6; MON:17.4	AOH: 0.4; BEA: 1.3 MON:11.2	
Tom Bran				30	AOH: 30; BEA: 96.7; MON: 96.7; NIV: 10; TEA: 13.3	AOH: 2.1; BEA: 4.4; MON: 165; NIV: 16.4; TEA: 114	
Milk				36	BEA: 27.8	BEA: 0.2±0.1	
Infant Formula				17	AOH: 5.9; BEA: 17.6; MON: 11.8; NIV: 11.8	AOH: 0.7; BEA: 4.7;	

						MON: 13; NIV: 20.5	
Wheat-Based Products	Romania	GC-QQQ-MS/MS	FX DAS NIV NEO	181	0	ND	[71]
Durum Wheat	Italy	LC-HRMS	ENN BEA	16	ENA!1: 25; ENB: 93.8; ENB1: 87.5; BEA: 81.3	ENA!1: 3.5; ENB: 191.1; ENB1: 23.4; BEA: 4.2	[72]
Tomato Sauces	Austria	LC-MS/MS	AME AOH TEA TEN	12	AOH: 58.3; AME: 41.7; TEA: 83.3; TEN: 41.7		[73]
Sunflower Seed Oils				7	AOH: 42.9; AME: 71.4; TEA: 57.1; TEN: 100		
Wheat Flour				9	AOH: 11.1; AME: 0; TEA: 0; TEN: 11.1		
Ready-To-Eat Food	Spain	LC-MS/MS: ENNs BEA STC; GC-MS/MS: NIV NEO DAS FX	ENN BEA STC DAS NIV FX NEO	25	ENB: 20	26.91	[74]
					BEA, STC, DAS, NIV, FX, NEO: 0	ND	
Vegetable	China	UPLC-MS/MS	NEO DAS ENN BEA	SWEET PEPPER: 10	BEA: 50; ENA: 10	BEA: 15-57; ENA: 4.1	[75]
				CUCUMBER: 3	0	ND	
				TOMATO: 2	0	ND	
				POTATO: 5	0	ND	
Liquorice	China	UHPLC-MS/MS	AOH	31	45.2	<LOQ-520.6	[76]
			DAS STC		0	ND	
Umqombothi	South Africa	LC-MS/MS	NIV DAS	32	0	ND	[77]
			NEO		3	21 (MG/L)	
			FX		6	167	
			AOH		69	47	
			AME		34	41	
			STC		66	18	
			ENN		ENB: 75	17	
Rice	Pakistan		ENN STC	180	0	ND[A]	[78]

		GC-MS/MS: DAS NIV NEO; LC–MS/MS: STC BEA ENN	AME AOH FX NEO				
			NIV		28	13.8	
			DAS		23	1.6	
Wheat Grain	Brazil	LC-MS/MS	NIV	20	5	187.5	[79]
Composite Food	Sub-Saharan Africa	LC-MS/MS	STC	194	14.9	0.3	[80]
			DAS		0	ND	
Cereal- Based Food	Nigeria	LC-MS/MS	STC BEA ENN MON AME TEN	67	AME: 16; BEA: 66; ENA: 4; ENA1; 10; ENB: 43; ENB1: 25; MON: 9; STC: 12; TEN: 6	AME: 1.49; BEA: 0.29; ENA: 0.24; ENA1; 0.47; ENB: 0.91; ENB1: 0.50; MON: 3.14; STC: 0.29; TEN: 1.63	[81]
Legume-Based Food				2	AME: 100; BEA: 50; STC: 50	AME: 9.41; BEA: 0.33; STC: 0.13	
Mixed Cereal-And Nut-Based Food				13	AME: 8;; BEA: 100; ENA1: 15; ENB: 38; ENB1: 23; MON: 62; STC: 15; TEN: 8	AME: 0.26;; BEA: 0.3; ENA1: 0.26; ENB: 0.46; ENB1: 0.3; MON: 8.22; STC: 0.85; TEN: 0.4	
Tuber-Based Food				2	AME: 50;	AME: 0.26;	
Infant Formulae				4	0	ND	
Egg Yolk				3	0	ND	
Okra Soup				1	0	ND	
Breast Milk	Nigeria	LC-MS/MS	AME ENN BEA STC MON	22	AME: 95.5; BEA: 100; ENB: 72.7; ENB1: 22.7; STC: 4.6	AME: 3.0(NG/L); BEA: 3.0; ENB: 5.0; ENB1: 0.6; STC: 1.2	[82]

Complementary Foods For Infant				42	BEA: 78.6; ENA1: 16.7; ENB: 19; ENB1: 14.3; ENB2: 7.1; MON: 7.1	BEA: 3.8 NG/L; ENA1: 1.3; ENB: 2.1; ENB1: 4.1; ENB2: 0.22; MON: 8.6	
Wheat Destined For Human Consumption	Algeria	CE–QTOF MS/MS	ENN BEA	29	BEA: 17.2	13.0	[83]
					ENA: 27.5	25.2	
					ENA1: 20.6	32.0	
					ENB: 93.1	326	
					ENB1: 82.7	105	
Wheat Flours	China	LC-MS/MS	FX	299	11.7	8.5	[84]
			NIV		13.7	6.6	
			AOH		18.4	6.6	
			TEN		55.2	0.5	
			TEA		73.2	23.1	
			NEO		2.3	0.6	
Edible Oil	China	HPLC-ORBITRAP HRMS	STC DAS	13	STC: 15.4 DAS: 0	STC: 2.1-2.9 DAS: ND	[85]
Soy Sauce And Bean Sauce				11	0	ND	
Vegetable Oil	Thailand	LC–MS/MS	BEA	300	6.7	0.23-0.92	[86]
Tomato-Based Products And Fruit-Based Products	Italy	LC-ESI-MS/MS	AME AOH TEA TEN	57	AOH, AME, TEN: 0 TEA: 17.5	AOH, AME, TEN: ND TEA: <LOQ-814	[87]
Raw Milk	Portugal	UHPLC-MS/ MS	ALT: AOH AME DAS NEO STC FX	31	0	ND	[88]
			ENN		ENNS: 67.7		
			BEA		BEA: 90.3	0.09-2.96 NG/ML	
Oat Grains	Canada	UHPLC-HRMS	NIV BEA DAS ENN	2016: 43	NIV: 100; BEA: 90; DAS: 15; ENNS: 43	NIV: 252±27;[A] BEA: 25±4;	[89]

						DAS: 8±1.1; ENNS: 65±6	
				2017:60	NIV: 78; BEA: 80; DAS: 7; ENNS: 39	NIV: 234±16; BEA: 41±4; DAS: 7±0.6; ENNS: 16±2	
				2018: 65	NIV: 98; BEA: 71; DAS: 5; ENNS: 17	NIV: 145±12; BEA: 24±5; DAS: 6±0.5; ENNS: 10±1	
Plant-Based Protein,	Switzerland	UHPLC-HRMS	AOH AME TEA TEN BEA DAS ENN NEO NIV STC FX	6	BEA: 16.7; ENA: 0; ENA1: 0; ENB: 33.3; ENB1: 16.7; TEN: 16.7; TEA: 0	IDENTIFIED BY THE SCREENING METHOD	[90]
Cereals, And Pseudo-Cereal				6	BEA: 0; ENA: 16.7; ENA1: 33.3; ENB: 33.3; ENB1: 50; TEN: 0; TEA: 33.3	IDENTIFIED BY THE SCREENING METHOD	
Barley	Czech Republic	UPLC/MS/MS	ENN BEA NIV	12	NIV: 58; BEA: 66.7; ENA: 25; ENA1: 75; ENB: 100; ENB1: 92	NIV: 239; BEA: 57; ENA: 5; ENA1: 32; ENB: 226; ENB1: 105	[91]
Oats				12	NIV: 17; BEA: 33; ENA: 0; ENA1:0; ENB: 33; ENB1: 17	NIV: 68; BEA: 10; ENA: ND; ENA1: ND; ENB: 10; ENB1: 4	
Barley	Argentina	HPLC-MS/MS	AME AOH TEA	2014: 26	TEA: 11.5; AOH: 80.8	TEA: 1646; AOH: 623	[92]
				2015: 34	TEA; 55.9; AOH: 47.1; AME: 14.7	TEA; 1397; AOH: 801; AME: 2201	
Small Grain Cereals	France	LC/MS- MS	ENN	1240	74.75		[93]

Maize	Serbia	LC-MS/MS	BEA MON ENN	190	BEA: 60; MON: 73.7; ENA: 3.2; ENA1: 4.1; ENB: 1.6; ENB1: 2.1	BEA: 11.05; MON: 364.57; ENA: 3.13; ENA1:; 3.72; ENB: 3.05; ENB1: 5.41	[94]
Fruits, Vegetables, And Their Derivatives	China	*UHPLC–MS/MS*	ALT: AOH AME TEA TEN	270	AOH: 14.1; AME: 4.4; TEA: 22.6; TEN: 3.3	AOH: 4.3; AME: 3.4; TEA: 48.5; TEN: 5.4	[95]
Sorghum	Ethiopia	LC-MS/MS	NIV DAS MON BEA ENNS STC TEA AOH AME TEN	80	NIV: 16; DAS: 16; MON: 93; BEA: 21; ENA1: 2.5; ENB: 10; ENB1: 3.75; STC: 30; TEA: 93; AOH: 59; AME: 50; TEN: 58	NIV: 1.66;[A] DAS: 0.88; MON: 58.0; BEA: 0.57; ENA1: 0.02; ENB: 0.02; ENB1: 0.03; STC: 2.80; TEA: 155; AOH: 3.39; AME: 2.38; TEN: 1.07	[96]
Cheese	Spain	UHPLC-MS/MS	AOH AME BEA DAS ENNS NEO STC	38	AOH, DAS, NEO: 0; AME: 28.9; BEA: 100; ENA: 31.6; ENA1: 57.9; ENB: 100; ENB1: 76.3; STC: 34.2	AOH, DAS, NEO: ND; AME: 2.38; BEA: 3.94; ENA: 1.22; ENA1: 1.67; ENB: 1.86; ENB1: 1.76; STC: 1.90	[97]
Aromatic And Medicinal Plants	Morocco	Q-TOF-LC/MS	AOH TEN ENNS BEA	40	ENA1: 2.5; ENB: 10; AOH: 85; TEN: 17.5; BEA: 0	ENA1: 0.16 NG/G; ENB: 0.05; AOH: 126.2; TEN: 1.47; BEA: ND	[98]
Breast Milk	Nigeria	LC-MS/MS	AOH AME TEN	4	AME: 100; BEA: 100; ENA: 25;	AME: 9.1 NG/L; BEA:	[99]

			BEA ENNS NIV STC		ENA1: 25; ENB: 100; ENB1: 100; AOH, TEN, NIV, STC: 0	8.75; ENA: 0.5; ENA1: 0.9; ENB: 1.88; ENB1: 0.5; AOH, TEN, NIV, STC: ND	
Maize	Togo	HPLC-MS/MS	NIV NEO FX DAS STC ALT: AOH	55	DAS: 17; STC: 2; NIV, NEO, FX, AOH: 0	DAS: 2.6; STC: 10; NIV, NEO, FX, AOH: ND	[100]
Sorghum				12	NIV: 17; DAS: 42; STC: 50; NEO, FX, AOH: 0	NIV: 49.5; DAS: 4.8; STC: 18.5; NEO, FX, AOH: ND	
Rye	Poland	LC-MS	NIV DAS	60	NIV: 10; DAS: 0	NIV: 9.96; DAS:ND	[101]
Tea	China	HPLC-MS/MS	STC	126	13.5	0.13-4.48	[102]
Cereal And Cereal Based Products	Japan	LC-MS/MS	STC	451	25.3	0.54	[103]
Azuki Bean				39	5.1	0.08	
Wine				63	0	ND	
Beer				30	0	ND	
Edible And Medicinal Herbs	China	UPLC-MS/MS	AOH TEN AME TEA	260	AOH: 10.4	<LOQ-193.04	[104]
					TEN: 5	<LOQ-22.52	
					AME: 17.3	<LOQ-15.97	
					TEA: 8.1	28.62-2102.31	
Grains and grain-based products	Finland, Italy, the Netherlands, Norway, Sweden and the United Kingdom (UK)	LC-MS/MS	MON	1457		56.7	[105]
Vegetables and vegetable products				75		50.0	

(including fungi)							
Starchy roots and tubers				2		50.0	
Legumes, nuts and oilseeds				871		50.0	
Fruit and fruit products				453		50.0	
Sugar and confectionary				1		50.0	
Animal and vegetable fats and oils				39		50.0	
Fruit and vegetable juices				74		50.0	
Alcoholic beverages				198		50.0	
Herbs, spices and condiments				28		50.0	
Food for infants and small children				1	-	50.0	
Products for special nutritional use				1		50.0	
Snacks, desserts, and other foods				4		75.5	
Tomato-based preparation	Switzerland/Turkey/Germany	-	AOH; TeA	-	-	32; 372	[106]
Strained tomatoes	Italy/Germany	-	AOH; TeA	-	-	81.7; 549.1	[107]

ND = not detected; LC-MS/MS = Liquid-Chromatography with tandem Mass Spectrometry; UPLC = Ultra-Performance Liquid Chromatography; HPLC = High-Performance Liquid Chromatography; Q-TOF = Quadrupole Time of Flight; ESI = Electrospray Ionization; UV/VIS = Ultraviolet visible; HRMS = High-Resolution Mass Spectrometry; DAD = Diode-Array Detection; Alt = Alternaria; AOH = alternariol; AME = alternariol methyl ether; TEN = tentoxin; TeA = tenuazonic acid; BEA = Beauvericin; DAS = diacetoxyscirpenol; ENNs = enniatins; FX = Fusarenon-X; MON = moniliformin; NEO = neosolaniol; NIV = nivalenol; STC = sterigmatocystin

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