Mycotoxin testing for dairy

Understand your aflatoxin M1 risk.

From contaminated feed to finished dairy products, understand where risk enters - and where testing can help.

Mycotoxins are toxic substances produced by molds. In dairy, aflatoxin M1 (AFM1) is a key concern.



How does aflatoxin reach milk?

01

Contaminated feed

Aflatoxin B1 (AFB1) can be present in feed ingredients.

→

02

Dairy animals

Ingested AFB1 is metabolised into aflatoxin M1.

→

03

Milk & dairy products

AFM1 can pass into milk and remain in dairy products.

Heat treatment is not a reliable control.

AFM1 can remain after pasteurisation or UHT processing. Testing helps you assess the risk that processing alone cannot remove.

Where does testing fit in your workflow?

Incoming milk

Screen at reception to identify contamination and support acceptance decisions.

Processor laboratory

Use quantitative analysis to measure AFM1 levels in the relevant dairy matrix.

Finished product

Check against applicable product and destination-market requirements.

Sensitive AFM1 testing with Hygiena®

Aflatoxin M1 Quantitative ELISA supports measurement in milk, milk powder and cheese. Aflatoxin B1 and total aflatoxin kits support wider testing needs.

2 ppt
Limit of detection*

0-100 ppt
Assay range*

Beyond AFM1
B1 & total aflatoxin kits

Which test fits your product?

Talk to Hygiena about your matrix, sensitivity needs and testing workflow.

hygiena.com/mycotoxin

*Performance and matrix suitability depend on the applicable kit instructions. ppt = parts per trillion.

Based on Hygiena white paper **MYC-WP-5001-REVB.** - Design mockup