

Fate of Artificially Inoculated *Aspergillus ochraceus* and OTA Production during Wet Processing of Coffee

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SUMMARY

In an experiment on artificial inoculation of *Aspergillus ochraceus* during wet processing of coffee, fruits, pulped beans and washed parchment were inoculated in different lots with *Aspergillus ochraceus* spore suspension at 20ml/kg of fruits (10^7 spores/ml). After infection, samples were drawn at different stages of processing for assessing the carry over of Ochre spores in the beans. The results showed that the percent reduction of inoculated *A.ochraceus* spore from fruit to dried beans, pulped beans to dried beans and washed parchment to dried beans was 84.5%, 71.1% and 26.0% respectively. The OTA contamination in beans from inoculated fruits, pulped beans and washed parchment was 0.40, 0.48 and 1.25 ppb respectively.