

Special Issue

Mycotoxins in Beverages

Message from the Guest Editor

Mycotoxins are toxic compounds produced by fungi that contaminate food and raw materials. They can severely affect human health after chronic exposure and, thus, their presence at low concentrations is of great concern in food safety. This Special Issue comprises articles or reviews related to the presence of these toxins in beverages, the effects of beverage processing on mycotoxin contamination, the impact of their presence on human health, and analytical methodologies used for their determination in beverages. Due to the fact that co-occurrence of mycotoxins in a food is the most likely scenario, manuscripts devoted to this aspect are especially welcome. Prof. Dr. Elena González-Peñas

Guest Editor

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Editor-in-Chief

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