studies on my coflora of poulty farmsin qaluoba district

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The present investigation aimed to survey the air-borne fungi inside and outside poultry farms in Qalubia District and their diurnal periodicities. The study was extended to record the air-borne fungi at different times of breeding at different localities. The study was moreover extended to investigate the incidence of aflatoxins and fungal spores contaminated poultry fodder sample which stored in our laboratory. The obtained fungal isolates were screened for aflatoxins production on a semisynthetic medium and the highest two isolates (Pinicillium notatum and Aspergillus flavus - Nos.33 & 435 respectivily) of yeilds were selected for studying the effect of some alephatic acids on aflatoxins production and fungal growth. The reached results are summarized in the following points:-1 - 83 species belonging to 26 genera were identified in all experiments of this investigation.2 - In diurnal -experiment, 7056 and 4716 isolates were collected on two media used (Czapek's agar and Sabouraud-agar) inside and outside poultry farms respectively.3 - 3872 isolat's were collected on two media used at different localities experiment.4 -Cladosporium, Scopulariopsis, Aspergillus and Penicillium were the most common air-borne fungal genera at diurnal and different localities experiments.5 - 447 isolates were collected from stored poultry fodder sample during 12 months.6 - The isolated strains from poultry fodder sample were screened for their ability to produce aflatoxins on yeast-exract-sucrose medium. Chloroform extracts of the toxin from broth were detected in U.V. light. The quality and quantity of aflatoxins -were determined.7 - 220 fungal isolates out of 447 isolates from aflatoxin contaminated fodder sample were able to produce aflatoxins. These isolates representing the positive fungi exhibited blue or green fluorescence under U.V. light. This means that 49.22% of the total isolates produce aflatoxins B1, B2, G or G .8 - The positive fungal isolates were identified under eleven different genera; Penicillium, Scopulariopsis, Aspergillus, Mucor. Cephalosporium, Absidia, Cladosporium, Rhizopus, Cunninghamella, Alternaria and syncephalastrum as follows:-a.The genus Aspergillus had 101 isolates were belonging to eight different species; 63 isolates were identified as A.flavus,8 isolates as A.niger, 5 isolates as A.terreus, 6 isolates as A.ochraceus, 10 isolates as A.nidulans, 5 isolates as A.fumigatus, 2 isolates as A.wentii and 2 isolates as A.sydowi.b.The genus Penicillium had 55 isolates were belonging to three different species; 44 isolates were identified as P.notatum, 4 isolates as P.oxalicum and 7 isolates as P.roqueforti.c.29 positive isolates identified Scopulariop-sis were as

bervicaulis.d.The genus Nucor was represented by three species; M. circinelloides(6 isolates), M. ambiguus (4 isolates) and M. griseo-cyanus (3 isolates). e. The genus Cephalosporium was represented by 2 species; C.roseogriseum (3 isolates) and C.curtipes (3 isolates).f.The genus Absidia was represented by 2 species; A.butleri (3 isolates) and A.glauca (2 isolates).g. The genus Cladosporium was represented by species: C.cladosporiodes (3 isolates) and C.sphaerospermium(one isolate).h.Rhizopus nigricans was represented by 3 isolates.i.Cunninghamella echinulata was represented by 2 isolates.j.Each of Alternaia cheiranthi and Syncephalastrum racemosum were represented by one isolate.k.A.flavus isolated No.435 was of high aflatoxin Bs production (800 pg/L), while P.notatum isolate No.33 was also of high aflatoxins production and produce more than one type of aflatoxin, it was able to produce aflatoxins B, B and G (20, 20 and 2402pg/L respectively).9 - The ability of some alephatic acids to inhibitaflatoxins production were studied.a. The effect of propionic and oxalic acids showed complete, inhibition of growth and aflatoxins production by Aspergillus flavus isolate No.435 at all pH and concentrations used, while tartaric and citric acids cause the same effect at pH 2.5, 3.2 and 4.b. The effect of propionic, oxalic and tartaric acidsshowed complete inhibition of fungal growth andaflatoxins production by Penicillium notatum isolateNo.33 at all pH and concentrations of acid used, while citric acid cause the same effect at pH 2.5, 3.2 and 4.