

Physiological and biochemical effects of toxigenic *Aspergillus flavus* on maize (*Zea mays*)

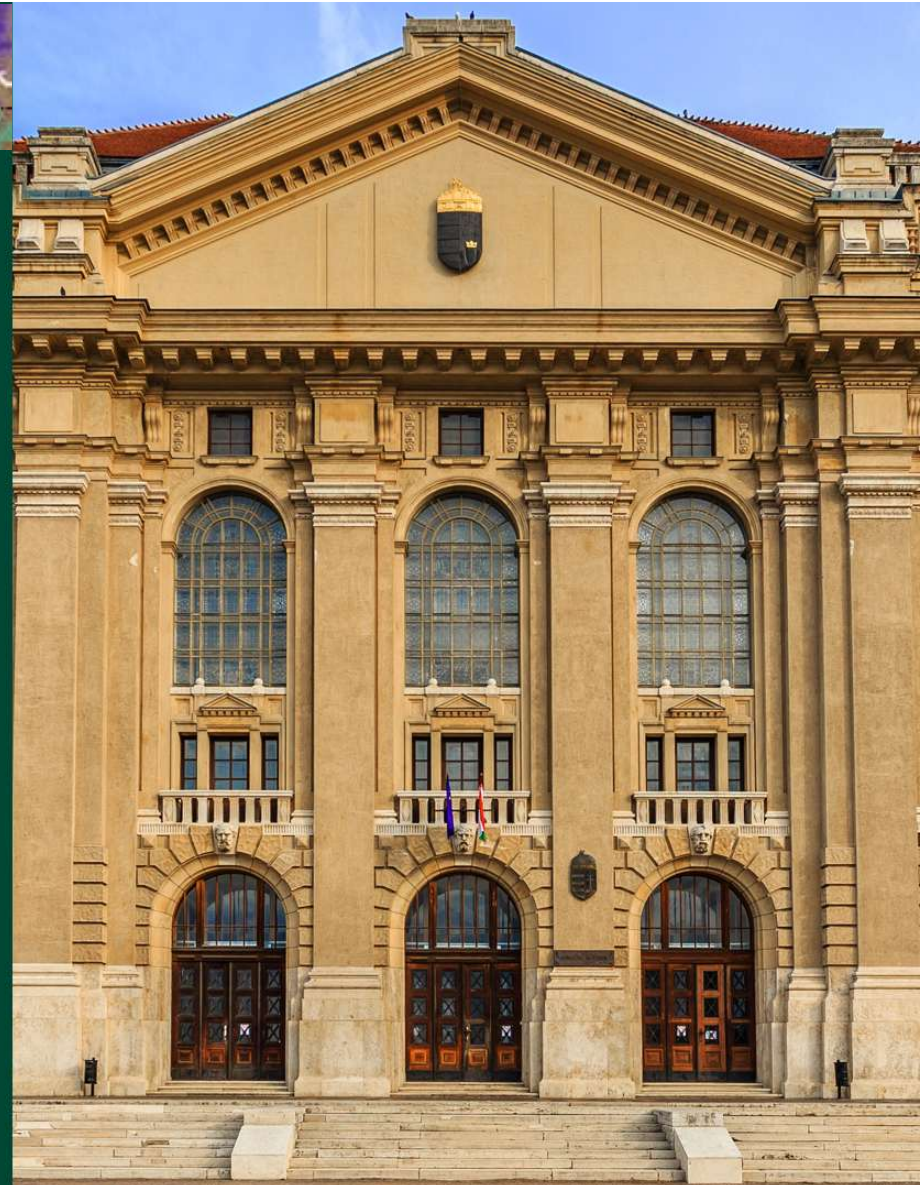
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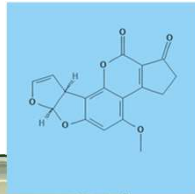
Introduction

Background

- Maize is crucial for global food security & nutrition.¹
- *Aspergillus flavus* is a significant fungal pathogen affecting maize.²
- Produces aflatoxins which are carcinogenic.²
- Co-occurrence of fumonisins and aflatoxins in cereals – rising concern.
- Environmental conditions influence fungal proliferation and toxin biosynthesis.³

Research gap

- Limited knowledge on how *A. flavus* affects maize physiology, kernel formation and biochemical composition beyond mycotoxin accumulation.



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1. Sunitha et al. (2024), *Int. J. Environ. Clim. Change*, 14, 75-82.
2. Gong et al. (2024), *Sustainability*, 16(8), 3171.
3. Dövényi-Nagy et al. (2020), *Toxins*, 12(12), 768.

Study aim and objectives

Aim

- To evaluate the physiological and biochemical responses of maize to *A. flavus* inoculation.

Specific objectives

- To assess impact of inoculation on kernel production.
- To quantify fungal colonization and mycotoxin accumulation.
- To determine the effect on biochemical parameters – starch, proteins, polyphenols.



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Materials and methods

Experimental design

- SY Orpheus (FAO 380) maize hybrid.¹
- Field experiment: Inoculated (IN) vs. Control (CT).²
- Complete randomized design (CRD).³
- Maize ears inoculated by **toxigenic *A. flavus* strain AMK 4-16/IV** - punching method.



Measured parameters (response variables)

- Kernel yield – kernel number per ear length.
- Fungal load – mold count in log CFU/g.
- Mycotoxins – Aflatoxin (AFB1), fumonisin B1 (FB1), deoxynivalenol (DON), zearalenone (ZEA).
- Biochemical traits – starch, protein, polyphenols.



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1. Sygenta (2020), Agroforum (accessed on 12th April 2025).
2. Molnár et al. (2023), *Toxins*, 15, 27.
3. Mwalugha et al. (2025), *Toxins*, 15(7), 767

Materials and methods...

Analytical methods

- Kernel number – counting from photos taken ($n \geq 8$).
- Mold count – surface spreading method.¹
- Mycotoxins – determined using HPLC analyses.²
- Starch – analyzed using standard polarimetry.
- Protein – Kjeldahl method.³
- Total polyphenols – Folin-Ciocalteu method – expressed as gallic acid equivalent.

Statistical analysis

- Significance determined at $p < 0.05$.

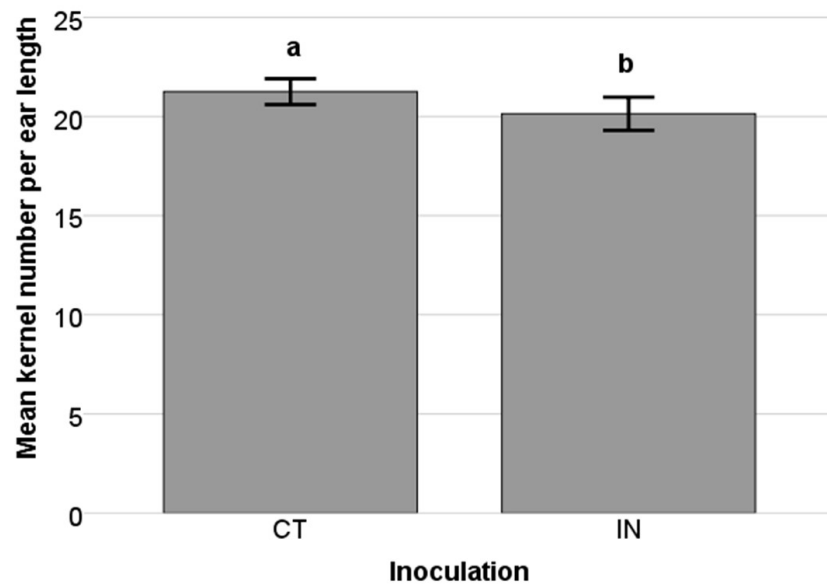


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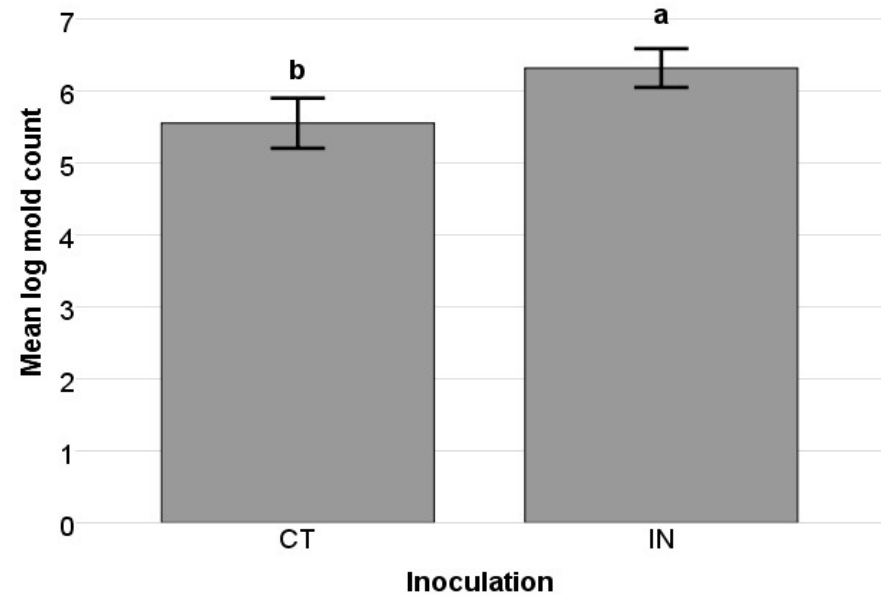
1. ISO 21527-2 (2008), International Organization for Standardization.
2. Adácsi et al. (2022), *Agriculture*, 12, 421.
3. ISO 5983-2 (2009), International Organization for Standardization.

Results

Kernel number per ear length ($n = 18$; $p < 0.05$)

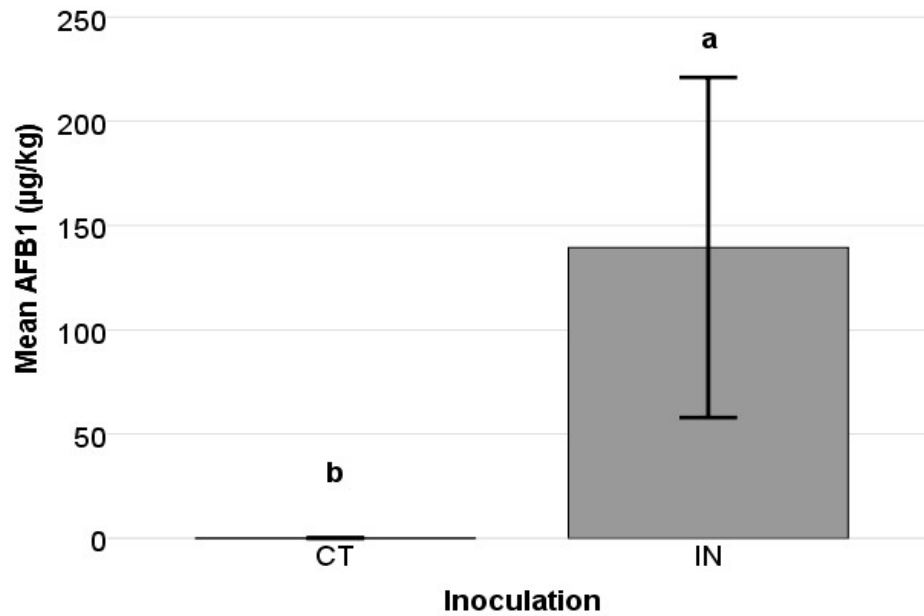


Mold count ($n = 18$; $p < 0.01$)

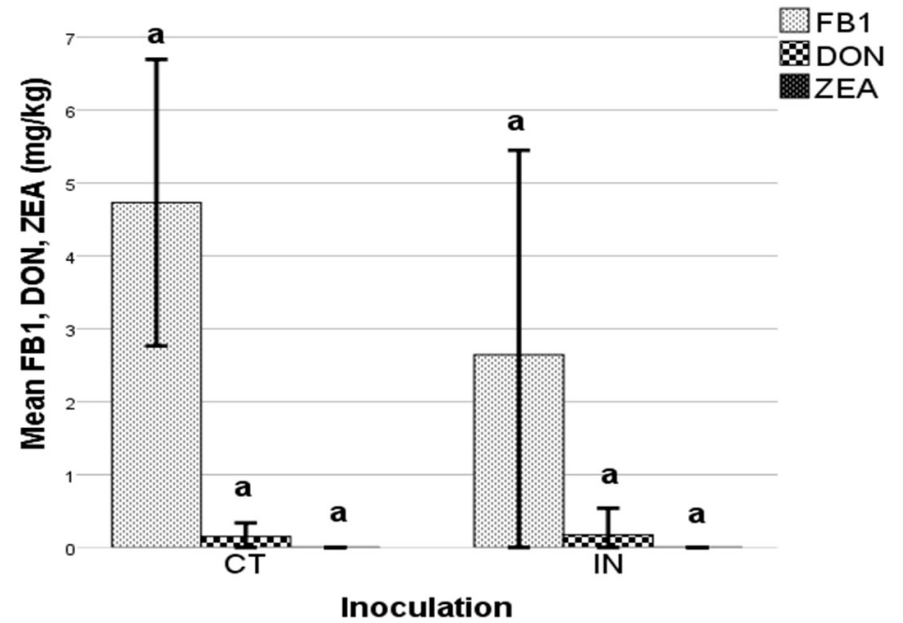


Results

AFB1 ($n = 18$; $p < 0.01$)

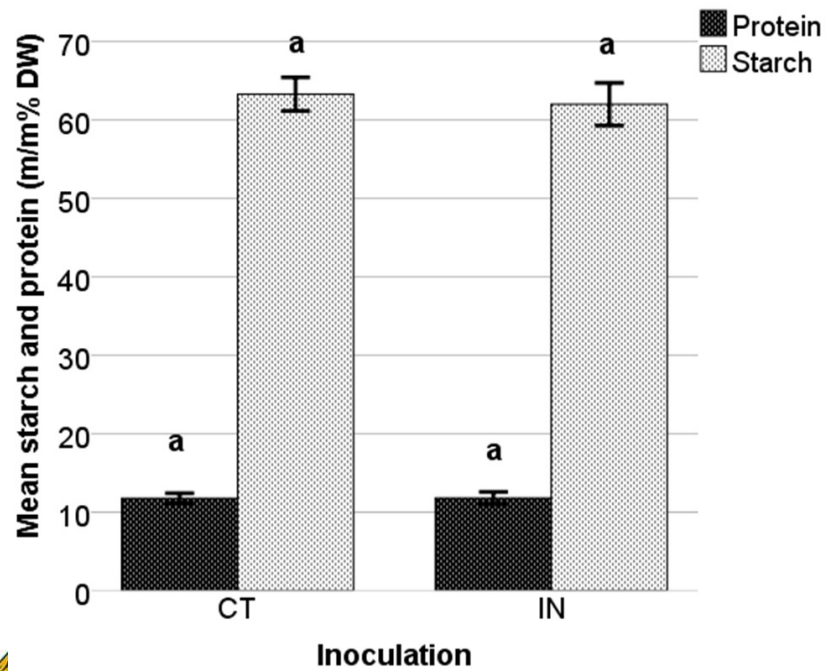


Other mycotoxins – FB1, DON, ZEA ($n = 18$; $p > 0.05$)

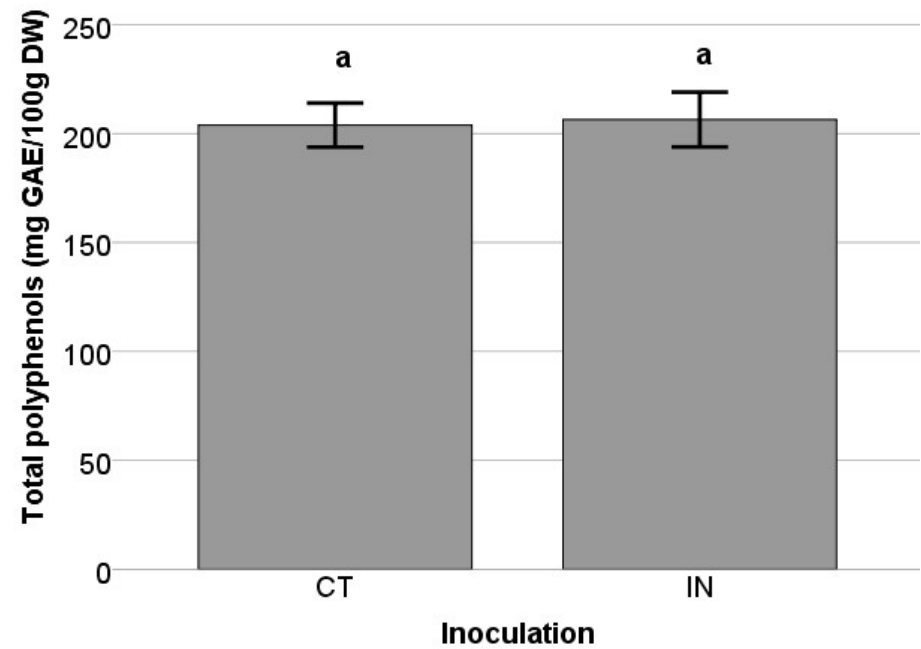


Results

Protein and starch ($n = 18; p > 0.05$)



Total polyphenols ($n = 18; p > 0.05$)



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Conclusions

New scientific findings

1. Inoculation by toxigenic *A. flavus* **significantly decreased** kernel production.
2. Inoculation **significantly increased** fungal colonization and AFB1 contamination.
3. In the short-term, inoculation **does not alter** biochemical composition.

Future research

1. Development of resistant maize hybrids
2. Biological control agents
3. Development of precision agricultural techniques



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Publication



agriculture



an Open Access Journal by MDPI

Irrigation, Nitrogen Supplementation, and Climatic Conditions Affect Resistance to *Aspergillus flavus* Stress in Maize

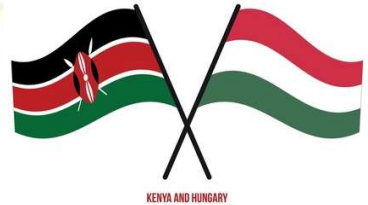
Heltan M. Mwalugha; Krisztina Molnár; Csaba Rácz; Szilvia Kovács; Cintia Adácsi; Tamás Dövényi-Nagy; Károly Bakó; István Pócsi; Attila Dobos; Tünde Pusztahelyi

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Thank you for listening.