New Species of Aspergillus Producing Sterigmatocystin

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Received for publication 27 October 1976

A number of species belonging to the genus Aspergillus were evaluated for their toxicity to ducklings and the ability to produce sterigmatocystin. Three new species capable of producing sterigmatocystin were found, namely, Aspergillus aurantio-brunneus, Aspergillus quadrilineatus, and Aspergillus ustus. All three were toxic to ducklings. The production of sterigmatocystin by Aspergillus rugulosus was confirmed, and the toxicity of Aspergillus stellatus and Aspergillus multicolor is described.

Sterigmatocystin is a carcinogenic compound that has been shown to affect various species of experimental animals (19). It was first isolated from Aspergillus versicolor (Vuillemin) Tiraboschi (3, 5), and has been shown to be produced also by an isolate of A. rugulosus (1). The list of known producers was extended to A. nidulans (Eidam) Winter and an unidentified species of Bipolaris by Holzapfel et al. (7). The latter was later shown to be Bipolaris sorokiniana (Saccardo in Sorok) Shoem, also known as Drechslera sorokiniana (Saccardo) Subram & Jain (9). Recently, Schroeder and Kelton (13) reported that a large number of isolates (57) of A. flavus Link and 20 isolates of A. parasiticus Speare also produce sterigmatocystin. They extended the list of known producers to A. chevalieri, A. ruber, and A. amstelodami.

Sterigmatocystin and aflatoxin have long been considered related, and sterigmatocystin has been proposed as an intermediate in several schemes for aflatoxin biosynthesis (2). The conversion of sterigmatocystin into aflatoxin by mycelium of A. parasiticus (8) and the enzymatic conversion of sterigmatocystin into aflatoxin B₁ by cell-free extracts of A. parasiticus have been demonstrated (17).

The fungi capable of producing sterigmatocystin have been isolated from a wide variety of foodstuffs. A. versicolor, which produces the highest yields, has been found in grains (20), bread (11), wheat flour (6), grape juice (16), meat, and cheese (10), and the toxin has been detected in wheat (14). Schroeder and Kelton (13) found that the heavy producers of sterigmatocystin, A. versicolor, A. nidulans, and A. rugulosus, did not produce aflatoxin. These belong to the A. nidulans and A. versicolor groups of the aspergilli. Those belonging to the A. glaucus group (A. chevalieri, A. ruber, A. amstelodami) produced small quantities of sterigmatocystin and aflatoxin and the ability was transient. With all isolates of A. *flavus* and A. *parasiticus*, these authors found that those isolates that produced aflatoxin also accumulated sterigmatocystin, A. *flavus* much more so than A. *parasiticus*.

In view of the fairly large number of species capable of producing sterigmatocystin and in view of these species being encountered in various foodstuffs, it was decided to evaluate other species in both the *A. nidulans* and *A. versicolor* groups for their ability to produce sterigmatocystin.

MATERIALS AND METHODS

The following isolates of aspergilli belonging to the A. versicolor, A. nidulans, and A. flavus groups were tested: A. asperescens Stolk, CBS 110.51; A. aurantio-brunneus (Atkins, Hindson, & Russell) Raper & Fennell, CBS 465.65; A. caespitosus Raper & Thom, CBS 246.73; A. janus Raper & Thom, CBS 118.45; A. quadrilineatus Thom & Raper, CBS 235.65; A. multicolor Sappa, CBS 133.54; A. recurvatus Raper & Fennell, CBS 496.65; A. sydowii (Bain & Sartory) Thom & Church, 593.65; A. stellatus Curzi, CBS 598.65; A. unguis (Emile-Weil & Gaudin) Thom & Raper, CBS 595.65; A. rugulosus NRRL 206 (a); A. rugulosus NRRL 207 (b); A. rugulosus NRRL 209 (c); A. rugulosus NRRL 210 (d); A. rugulosus NRRL 216 (e); A. rugulosus NRRL 1241 (f); A. rugulosus NRRL 4581 (g); A. rugulosus As-RL-8 (h); A. flavus S-70-64C (a); A. flavus p-70-41b (b); and A. flavus Pep-72-2e (c). An isolate of A. ustus (Bainier) Thom & Church, designated MRC 96, was isolated as a contaminant from a liquid culture of B. sorokiniana and was also included in the study.

Culture techniques. Inocula were prepared by growing the fungi on 30 ml of potato dextrose agar in 250-ml Erlenmeyer flasks, which were incubated at 25°C for 10 days. Spore suspensions were used to inoculate whole yellow corn in 2-liter fruit jars. The corn (400 g of corn and 400 ml of water) was previously autoclaved for 1 h on 2 consecutive days at 121°C and, after inoculation, incubated at 25°C for 21 days. The material was dried, milled to a fine meal, and stored at 4°C until used.

Toxicity tests. The moldy meal was incorporated into a commercial chicken mash on a 50% weight basis. Control feed consisted of 50% mash to which was added 50% yellow corn meal obtained by autoclaving corn for 1 h on 2 consecutive days. One-dayold Pekin ducklings were used and were fed ad libitum for 14 days. Weights of survivors were recorded.

Chemical analysis. Qualitative and quantitative determinations of sterigmatocystin were made by thin-layer chromatography according to Stack and Rodricks (18). Sterigmatocystin was identified by its $R_{\rm f}$ and brick-red fluorescence under long-wave ultraviolet irradiation. Confirmation of identity was done by preparation of the acetate and hemiacetal derivatives. Plates were sprayed with AlCl₃ to enhance fluorescence.

Aflatoxin estimations were made by thin-layer chromatography according to the method of Dantzman and Stoloff (4). All determinations were done in duplicate.

RESULTS

The results in Table 1 show that two species in the A. nidulans group, namely, A. quadrilineatus and A. aurantio-brunneus, are capable of producing sterigmatocystin. The isolate of A. ustus also produced sterigmatocystin, but in low quantity. Six of the isolates of A. rugulosus produced sterigmatocystin in appreciable quantities.

The three A. *flavus* isolates all produced aflatoxin, two in very low quantities. None of these could be shown to produce sterigmatocystin. None of the other species produced any aflatoxin. Results in Table 2 show that only A. *asperescens* was nontoxic.

DISCUSSION

Semeniuk et al. (15) evaluated isolates of all the above species of Aspergillus except A. stellatus. They found A. janus to be markedly toxic and isolates of A. sydowii and A. ustus to be moderately toxic to chickens. A. asperescens was found to be mildly toxic to chickens and moderately toxic to mice. A. caespitosus, A. rugulosus, and A. flavus were found to be mildly toxic to mice. Three of the isolates of A. rugulosus evaluated in their study (NRRL 206, NRRL 207, and NRRL 209) and found to be nontoxic to chickens were included in our tests. All three, as well as most of the other isolates of A. rugulosus, proved to be toxic. Chemical analysis showed that all except the least toxic isolate produced sterigmatocystin. The differences between their results and ours most probably lie in the different periods of incubation used. Semeniuk et al. (15) grew their cultures for 5 to 7 days, whereas ours were incubated for

 TABLE 1. Estimation of sterigmatocystin and aflatoxin production by different species of Aspergillus

Aspergillus group	Species	Sterigma- tocystin (mg/kg)	Aflatoxin (mg/kg)
A. versicolor	A. asperescens	0	0
	A. caespitosus	0	0
	A. janus	0	0
	A. sydowii	0	0
	A. aurantio-brun-	66	0
	A. quadrilineatus	98	0
	A. multicolor	0	0
	A. recurvatus	0	0
	A. stellatus	0	0
	A. unguis	0	0
A. nindulans	A. rugulosus (a)	80	0
	A. rugulosus (b)	92	0
	A. rugulosus (c)	412	0
	A. rugulosus (d)	166	0
	A. rugulosus (e)	0	0
	A. rugulosus (f)	83	0
	A. rugulosus (g)	154	0
	A. rugulosus (h)	0	0
A. ustus	A. ustus	15	0
A. flavus	A. <i>flavus</i> (a)	0	8.0
	A. flavus (b)	0	<1.0
	A. flavus (c)	0	<1.0

 TABLE 2. Toxicity of different species and isolates of Aspergillus to ducklings

Species	No. died/ no. tested	Avg days to death	Avg wt of survivors (g)
A. asperescens	0/8		208
A. aurantio-brunneus	7/8	7	70
A. caespitosus	8/8	6	
A. janus	3/8	7	166
A. quadrilineatus	5/8	9	79
A. multicolor	7/8	7	76
A. recurvatus	4/8	6	155
A. sydowii	4/8	6	133
A. stellatus	8/8	6	
A. unguis	5/8	6	71
A. ustus	4/4	5	
A. rugulosus (a)	4/4	6	
A. rugulosus (b)	4/4	5	
A. rugulosus (c)	4/4	8	
A. rugulosus (d)	4/4	7	
A. rugulosus (e)	3/4	5	70
A. rugulosus (f)	4/4	6	
A. rugulosus (g)	4/4	8	
A. rugulosus (h)	0/4		133
A. flavus (a)	2/4	12	132
A. flavus (b)	4/4	8	
A. flavus (c)	4/4	5	
Control	0/4		221

21 days. Other factors, such as differences in growth substrates and different test animals, may also be involved.

Schroeder et al. (13) reported that different

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isolates of A. parasiticus and A. flavus that produced aflatoxin lost this ability after a while. We encountered the same phenomenon with A. ustus. This isolate was used in a number of experiments, and >10 positive determinations for sterigmatocystin were made. This isolate eventually completely lost the ability to produce sterigmatocystin. The other two new species added to the list of sterigmatocystin producers, A. aurantio-brunneus and A. quadrilineatus, were also both toxic to ducklings. In the case of A. ustus, the amount of sterigmatocystin produced was low and the toxicity could have been partly due to the presence of other toxins, such as ausdiol, which were not tested for. None of the other toxic species or isolates produced sterigmatocystin or aflatoxin (except A. flavus, which produced aflatoxin), and no tests were carried out for other mycotoxins. In the case of A. caespitosus, the toxins involved are probably verruculogen or fumitremorgin B (12), as the ducklings showed mild tremorgenic effects.

ACKNOWLEDGMENTS

We express our sincere thanks to H. W. Schroeder for making the isolates of A. rugulosus and A. flavus available to us, as well as to P. S. Steyn for confirmation of the chemical analysis for sterigmatocystin by A. aurantio-brunneus and A. quadrilineatus.

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