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*Short Communication*

## Control of ochratoxin A (OTA) in *kunu zaki* (a non-alcoholic beverage) using Daniellin™

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### Abstract

*Kunu-zaki*, a non-alcoholic beverage, was produced using modified traditional method incorporating Daniellin™. Treated samples kept for 5 days at ambient condition (26<sup>±</sup>-2 C) while untreated samples kept for only 1 day. Protein contents and calorific values of *kunu-zaki* treated with Daniellin™ (0.5 to 5.0%, w/v) were between 5.76 to 5.93% and 1606.47 to 1626.8 KJ/100g while values for untreated samples were 5.72% and 1547 KJ/100g respectively. Ochratoxin A (OTA) in raw materials used for *kunu-zaki* production was reduced from 50 mg/kg to <1.5 mg/kg with the incorporation of Daniellin™ at 1.5, 2.0 and 2.5%.

**Key words:** Ochratoxin A, *kunu-zaki* beverage, Daniellin™, food safety.

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