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Removing and detoxifying methods of patulin: A review

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# 1 Removing and detoxifying methods of patulin: A review

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## 7 **Abstract:**

8 Patulin is a toxic metabolite produced by molds, which is often found in many fruits and their  
9 products. It poses a serious threat to human health due to eating the foods contaminated by patulin  
10 frequently. So it is very important for people to find an ideal method for removing or detoxifying  
11 patulin in foods. Physical, chemical, and biological methods have been widely studied to remove  
12 or degrade it. This article reviews the latest development in the removal and detoxification of  
13 patulin using physical, chemical, and biological methods, points out their disadvantages,  
14 summarizes the degradation products and their safety of patulin, and draws the degradation  
15 pathway of patulin. Presently, no any singular method is ideal in removing or detoxifying patulin  
16 in foods, and a combination of various methods may be the better choice. Meanwhile, more  
17 attention should be paid to developing the advanced detoxification equipments during exploring  
18 the detoxification methods of patulin.

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20 **Keywords:** Patulin; Detoxification method; Degradation product; Degradation pathway; Safety

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