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Antifungal activity of lactic acid bacteria and their application for *Fusarium* mycotoxin reduction in malting wheat grains

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1 **Antifungal activity of lactic acid bacteria and their application for *Fusarium* mycotoxin**  
2 **reduction in malting wheat grains**

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17 **ABSTRACT**

18 This study mainly focuses on finding a strategy for reduction of *Fusarium* mycotoxin in  
19 malting wheat grains, predominantly used in the production of beverages and certain baked  
20 goods. The effect of treatment with lactic acid bacteria (LAB) on deoxynivalenol (DON),  
21 zearalenone (ZEN), T-2 and HT-2 toxins contained in malting wheat grains was studied.

22 Additionally, the impact of bio-treatment with bio-products based on cheese whey permeate  
23 previously fermented with LAB on microbial contamination and germination capacity of  
24 grains was studied. Treatment with *Lactobacillus sakei* KTU05-6, *Pediococcus acidilactici*  
25 KTU05-7, and *Pediococcus pentosaceus* KTU05-8, KTU05-09, and KTU05-10 strains

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