

## IV. LIST OF FIGURES

	<u>Page</u>
<b>Figure 1.</b> Interactive process of risk analysis of mycotoxins in foods	21
<b>Figure 2.</b> Work plan	35
<b>Figure 3.</b> Thesis structure	37
<b>Figure 4.</b> Chemical structure of the main ochratoxins	41
<b>Figure 5.</b> OTA in the food chain. Possible routes for contamination of humans by OTA	51
<b>Figure 6.</b> Distribution of wine grape plantings in the world	75
<b>Figure 7.</b> Evolution of world-wide area of vineyards since 1976	76
<b>Figure 8.</b> Areas planted with vines distributed by continent in 2004	77
<b>Figure 9.</b> Areas planted with vines of the 12 leading countries in 2004	77
<b>Figure 10.</b> Evolution of the world-wide grape production since 1976	78
<b>Figure 11.</b> Production of grapes distributed by continent in 2004	78
<b>Figure 12.</b> Total grape production of the 12 leading countries in 2004	79
<b>Figure 13.</b> Evolution of the world-wide table grape production since 1986	79
<b>Figure 14.</b> Production of table grapes distributed by continent in 2004	80
<b>Figure 15.</b> Table grape production of the 12 leading countries in 2004	80
<b>Figure 16.</b> Evolution of the world-wide consumption of fresh grapes since 1986	81
<b>Figure 17.</b> Consumption of fresh grapes distributed by continent in 2004	81
<b>Figure 18.</b> Consumption of grapes of the 12 leading countries in 2004	82
<b>Figure 19.</b> Evolution of the world-wide wine production since 1976	82
<b>Figure 20.</b> Production of wine distributed by continent in 2004	83
<b>Figure 21.</b> Wine production of the 12 leading countries in 2004	83
<b>Figure 22.</b> Wine consumption of the 12 leader countries in 2004	84
<b>Figure 23.</b> Difference between wine production and consumption for the main producing countries in 2004	85
<b>Figure 24.</b> Evolution of the world-wide dried grapes production since 1986	85

<b>Figure 25.</b> Production of dried grapes distributed by continent in 2003	86
<b>Figure 26.</b> Dried grapes production of the 12 leading countries in 2003	86
<b>Figure 27.</b> Evolution of the world-wide dried grapes consumption since 1986	87
<b>Figure 28.</b> Consumption of dried grapes distributed by continent in 2003	87
<b>Figure 29.</b> Dried grapes consumption of the 12 leading countries in 2003	88
<b>Figure 30.</b> Evolution of the Spanish table grape production since 1985	91
<b>Figure 31.</b> Production of the different types of grape-derivatives in Spain (2002-03)	93
<b>Figure 32.</b> Evolution of the Spanish production of the main wine types since 1992	93
<b>Figure 33.</b> Main wine producing regions in Spain	96
<b>Figure 34.</b> Several steps –centrifugation, filtration and immunoaffinity column clean-up- in the OTA analysis of wine	126
<b>Figure 35.</b> Location and logotypes of the Designations of Origin studied in this thesis	133
<b>Figure 36.</b> Common genera isolated from food	159
<b>Figure 37.</b> Amounts of solute (glycerol or glucose) necessary to make up 250 ml of SNM medium at different $a_w$	163
<b>Figure 38.</b> Conidiophores of <i>Aspergillus</i> section <i>Nigri</i> under stereomicroscope	173
<b>Figure 39.</b> Location of the sampled areas in Spain	177
<b>Figure 40.</b> Grapes at a) veraison and b) near harvest	179
<b>Figure 41.</b> Sampling plan showing the points in the field along the two diagonals, where grapes were recollected	180
<b>Figure 42.</b> Berries onto DRBC plates	180
<b>Figure 43.</b> Infestation of berries. a) Grape berries on DRBC infected by several fungi, after 7 days incubated at 25 °C; b) Black aspergilli infecting grapes on DRBC; c) Colonies of <i>A. niger</i> aggregate growing on CZ	181
<b>Figure 44.</b> Different steps in the extraction method of OTA from culture	182
<b>Figure 45.</b> Main climatic regions in Spain	183
<b>Figure 46.</b> Annual mean temperature (°C)	184
<b>Figure 47.</b> Annual mean precipitation (mm)	185

<b>Figure 48.</b> Percentage of the main fungi isolated from grapes in each of the vineyards sampled in 2004	231
<b>Figure 49.</b> Principal factors influencing fungal growth and mycotoxin production	244
<b>Figure 50.</b> Damage (d, e, f) and undamaged (a, b, c) grapes after seven days of incubation at 30 °C and at different R.H: 80 % (a, d), 90 % (b, e) and 100 % (c, f) R.H	262
<b>Figure 51.</b> <i>Botrytis</i> infection in a bunch of grapes	425