Commercial tea samples: A natural health ally or an Aspergillus infusion?

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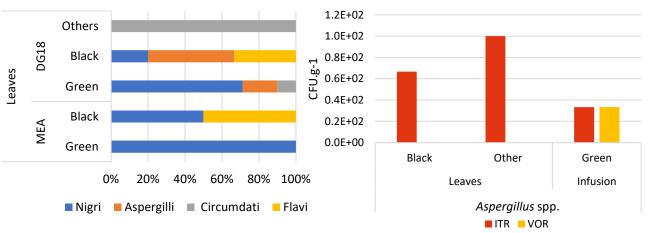
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INTRODUCTION AND PURPOSE

Tea consumption has been increasing in the last years [1]. The lack of specific legislation concerning microbial contamination of teas and infusions might represent a risk for consumers' health [2]. This study characterizes fungal contamination and azole resistance on green and black tea and other infusions commercially available in Portugal.

RESULTS

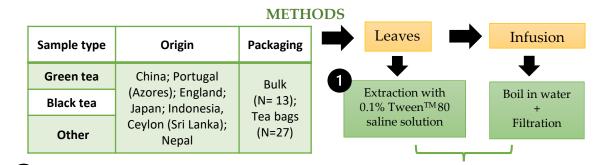
- Highest fungal counts (87.7% MEA; 69.6% DG18) observed in green tea leaves.
- *Aspergillus* **spp. detected in green and black tea leaves**, and the most common genus in leaves (67.8% MEA; 91.9% DG18).



Green tea infusion:

- Two Aspergillus sections identified on MEA: Nidulantes (7.69%) and Fumigati (7.69%)
- Aspergillus section Fumigati identified on ITR (33%) and VOR (20%)





Culture: 150 µl sample extracts in MEA, DG18 (5-7 days, 27 °C)

- **Azole resistance secreening:** 150 μl sample extracts in 4 μg/mL itraconazole (ITR), 2 μg/mL (VOR), 0.5 μg/mL posaconazole (POS) supplemented Sabouraud media (EUCAST) (3-4 days, 27 °C)
- Analysis: Fungal densities (CFU.g⁻¹) and fungal identification by macro and microscopic morphology

CONCLUSIONS

Aspergillus spp. was widespread in tea samples.

The presence of *Aspergillus* section *Fumigati* in MEA and azoles in green tea infusion raises concerns about health risks for consumers due to its clinical relevance.

Further investigation is needed regarding tea consumption and human exposure to fungi.

References:

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