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1 **Essential title page information**

2 **Title:** New mycotoxin adsorbents based on tri-octahedral bentonites for animal feed

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12

13

14 **Abstract**

15 In the present work different clays have been characterized according to their mycotoxins
16 adsorbent ability. Firstly, 27 bentonite clays from different geographical origins were evaluated, at
17 0.02% w/v, using an *in vitro* screening method versus five mycotoxins (aflatoxin B₁, AFB₁;
18 deoxynivalenol, DON; ochratoxin A, OTA; fumonisin B₁, FB₁; and, zearalenone, ZEN) by
19 Enzyme-Linked Immunosorbent Assay (ELISA). Subsequently, 7 bentonite clays (6 of which
20 were tri-octahedral bentonites) selected from the preliminary test, and 7 commercial adsorbent
21 products were subjected to an *in vitro* equilibrium adsorption experiment (at 0.02% w/v) against
22 six concentrations of AFB₁ (0.02-4 mg/L), and OTA (0.05-1 mg/L) by using simulated
23 gastrointestinal (GI) juices, and successively analysed by HPLC-FD. Equilibrium isotherm
24 functions were fitted to the data by nonlinear regression analysis.

25 *In vitro* adsorption equilibrium experiments showed that AFB₁ adsorption
26 was very high with all the adsorbents tested. In particular, the seven pre-selected bentonites
27 adsorbed most of the AFB₁ present at the lower level tested, while only three of these reached
28 more than 50% of OTA adsorption. Adsorption increased inversely to the toxin concentration and
29 both Langmuir and Freundlich isotherm models fitted well to the data. Generally, the pre-selected
30 bentonites (B1-B7) showed better mycotoxin adsorption than commercial products (C1-C7) at all
31 levels of mycotoxins tested. The 10-fold dose increase of the best tri-octahedral bentonite (B4)
32 rendered a more effective adsorption of OTA, reaching almost 75% of adsorption (at pH 5).

33 **Keywords:** aflatoxin B₁, ochratoxin A, animal feed, bentonite, decontamination, adsorption
34 isotherms

35 **Abbreviations**

36
37 Aflatoxin B₁ (AFB₁), Aflatoxin B₂ (AFB₂), Aflatoxin G₁ (AFG₁), Aflatoxin G₂ (AFG₂), Aflatoxins (AFs),
38 Deoxynivalenol (DON), Enzyme-Linked Immunosorbent Assay (ELISA), European Union (EU), Fluorescence
39 Detector (FD), Fumonisins (FBs), Fumonisin B₁ (FB₁), Gastrointestinal (GI), High Performance Liquid
40 Chromatography (HPLC), International Agency for Research on Cancer (IARC), Maximum Levels (MLs),

41 Ochratoxin A (OTA), Rapid Alert System for Food and Feed (RASFF), Residual Root Mean Square Error (RMSE),
42 Zearalenone (ZEN).

43

44 **Highlights**

- 45 - Different bentonites have been *in vitro* tested as mycotoxin detoxifiers.
- 46 - *In vitro* adsorption experiments showed that AFB1 was the most adsorbed mycotoxin.
- 47 - *Fusarium* mycotoxins showed low levels of adsorption, especially for DON, whose
48 adsorption was negligible.
- 49 - Tri-octahedral bentonites showed higher adsorption than di-octahedral bentonites.
- 50 - One of the tri-octahedral bentonites assayed proved to be an *in vitro* efficient AFB1 and
51 OTA binder.

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54 **1. Introduction**

55 Animal feed plays an important role in the food chain and has implications regarding the
56 composition and quality of the livestock products (milk, meat, and eggs) for human consumption.
57 Cereals, especially maize and wheat, constitute most of the daily diet of animals and are important
58 ingredients in compound feeds (Pinotti et al., 2016). Fungal contamination of grains is a
59 worldwide problem, especially because cereals used for livestock feed are often imported and
60 exported across the world (Zulkifli and Zakaria, 2017). Contamination of cereals by fungi can lead
61 to mycotoxin production which could occur both, at field or because of unsuitable moisture
62 content or temperature, during storage. In terms of agricultural and animal production, the most
63 important relevant mycotoxins found in feed are AFs, especially AFB₁, mainly produced by
64 *Aspergillus flavus* and *Aspergillus parasiticus*, and OTA produced by *Aspergillus ochraceus* and
65 *Penicillium verrucosum*, whereas ZEN, DON and FB1 are produced by numerous *Fusarium*
66 species (Faucet-Marquis et al., 2014; Marin et al., 2013).

67 Climate change may affect growth of these toxigenic fungi and hence mycotoxin production,
68 as variations in environmental conditions, including temperature, relative humidity, and
69 CO₂ levels, affect their development. Interactions between these three factors have shown to
70 stimulate *Aspergillus* mycotoxins production (Medina et al., 2014). Lately in Europe, AFs
71 contamination, previously uncommon, has become increasingly significant as a consequence of
72 rising average temperatures due to climate change, and is expected to increase further (Medina et
73 al., 2015; Miraglia et al., 2009). According to the annual report of the RASFF, mycotoxins were
74 the main hazard in border rejection notifications in the EU in 2017. AFs were the primary
75 mycotoxins associated to the notifications, and nuts, nut products and seeds were the most affected
76 categories. Apart from AFs, OTA, FBs and DON were often reported in cereal-based products
77 (Juan et al., 2013; RASFF, 2017). Recently, Hassan et al. (2018) detected AFs and OTA in 94 and
78 44% of mixed cereals, 70 and 40% of maize, 40 and 60% of wheat, respectively, in samples from

79 a Qatar market. Moreover, the co-contamination analysis showed that 44, 40 and 50% of the
80 mixed cereals, maize and barley samples were concurrently contaminated with AFs and OTA. Co-
81 occurrence of AFB1 and OTA had been also previously reported in a range of commodities,
82 including cereals and feed (Ibáñez-Vea et al., 2011; Iqbal et al., 2014; Kara et al., 2015).

83 Due to the evidence of carcinogenic effects in humans of these two toxins, the IARC placed
84 AFB1 in the most toxic group, i.e. group 1, while OTA was placed in group 2B, as a potential
85 carcinogen (IARC, 1993). AFB1 and OTA, due to their fast absorption at the GI tract, high
86 carcinogenicity for animals and humans, and high risk of carry-over to derived animal products
87 (edible tissues, eggs or milk), have very low limits in the EU Regulations and Recommendations
88 in animal feed, i.e. in the order of $\mu\text{g}/\text{kg}$. AFB1 is the only mycotoxin with EU- MLs in animal
89 feed (5-20 $\mu\text{g}/\text{kg}$), while OTA is regulated only by guidance values (50-250 $\mu\text{g}/\text{kg}$) (Commission
90 Recommendation 2006/576 EC; Directive 2003/100 EC).

91 Generally, the levels of mycotoxins found in animal feed are low enough to ensure compliance
92 with the regulated/recommended levels. However, farm animals often show symptoms of chronic
93 mycotoxicosis, even when the concentrations of individual mycotoxins in feeds do not exceed
94 legal guidance values (Grenier and Oswald, 2011; Streit et al., 2012; Wielogórska et al., 2016).

95 In view of this, a new functional group was added in the EU in the category of technological
96 feed additives defined as '*substances that can suppress or reduce the absorption, promote the*
97 *excretion of mycotoxins or modify their mode of action*' (Commission Regulation 386/2009, EC).
98 A variety of adsorbents have been tested for their ability to sequester mycotoxins from the GI tract
99 (Avantaggiato et al., 2003, 2005, 2007; Boudergue et al., 2009; Di Gregorio et al., 2014; Kolosova
100 and Stroka, 2011; Ramos et al., 1996 a, b; Wielogórska et al., 2016). Bentonites, clay materials
101 composed largely of smectite, have demonstrated a great efficacy on mycotoxins adsorption,
102 specifically of AFs (Deng et al., 2010; Jaynes et al., 2007; Kong et al., 2014; Magnoli et al., 2011;

103 Miazzo et al., 2005; Neeff et al., 2013; Pappas et al., 2014; Phillips et al., 2008; Ramos and
104 Hernández, 1996; Thieu and Petersson, 2008; Vekiru et al., 2007), and in lesser manner other
105 mycotoxins (ZEN, and FBs) by *in vitro* and *in vivo* studies (Avantaggiato et al., 2005; Feng et al.,
106 2008; Ramos et al., 1996 b; Wang et al., 2012).

107 It should be noted that, many studies done regarding mycotoxin adsorption have only
108 investigated the efficacy in the adsorption of a single mycotoxin, tested at levels exceeding EU
109 limits or guidelines. As mentioned previously, in real situations this is rarely the case (Pappas et al
110 2014; Streit et al., 2012). In addition, most of the assays were performed *in vitro* by using
111 water/buffer solutions, and by testing adsorbents at doses far above those actually used as feed
112 additives (Vila-Donat et al., 2018). Among the investigated adsorbents, only a di-octahedral
113 bentonite (1m558) has been authorized as technological additive for reduction of the
114 contamination of feed with AFB1 for ruminants, poultry and pigs (EC, 2013).

115 The present study was designed to, firstly, screen 27 bentonite clays from different
116 geographical origins for their *in vitro* ability to bind different mycotoxins (AFB1, ZEN, DON,
117 OTA and FB1) when tested at 0.02% w/v. Secondly, to calculate the *in vitro* equilibrium
118 adsorption percentage and adsorption isotherms (by using simulated GI juices) of 7 bentonites
119 (selected from the preliminary test, for their adsorbent properties) versus AFB1 and OTA
120 (including levels below EU limits or guidelines), and compare them to 7 commercial products.
121 And finally, to test the effect of increasing the dosage of the 2 best resulting bentonites up to 0.2%
122 w/v.

123 **2. Materials and methods**

124 *2.1 Reagent and materials*

125 All chemicals used were of analytical grade. Methanol, acetonitrile and acetic acid (HPLC
126 grade) were purchased from Scharlab S.L (Barcelona, Spain). Ultrapure water was produced by a

127 Milli-Q[®] system at 22 µm (Millipore, Bedford, MA, USA). For the initial *in vitro* screening test,
128 the test medium was acetate buffer (pH 5). It was prepared by combining 0.1 M acetic acid (148
129 mL) (Panreac, Barcelona, Spain) and 0.1 M sodium acetate (352 mL) (Sigma Aldrich, Misuri,
130 EEUU) in 500 mL of water. For the equilibrium adsorption experiments and adsorption isotherms,
131 simulated gastric and intestinal juices were prepared according to The United States
132 Pharmacopeia/The National Formulary (USP23/NF18, 1995). Simulated gastric juice was
133 prepared by adding 2 g of sodium chloride (Fischer Scientific, UK), 3.2 g of pepsin from porcine
134 gastric mucosa, ≥400 units/mg protein (Sigma Aldrich, Misuri, EEUU) and 7 mL of hydrochloric
135 acid (37 %) (Panreac, Barcelona, Spain) to 1L of water (pH 1.3). Intestinal juice was prepared by
136 adding 6.8 g of potassium dihydrogen phosphate (Panreac, Barcelona, Spain), 77 mL of sodium
137 hydroxide 0.2 M, 1.25 g of pancreatin from porcine pancreas, 8 x USP specifications (Sigma
138 Aldrich, Misuri, EEUU) and 6.75 g of lactose (Probus, S.A, Badalona, Spain) to 1 L of water (pH
139 6.8).

140 2.2 Analytical standards

141 Five mycotoxin standards were used: DON, FB1, ZEN, AFB1, and OTA, supplied by
142 Biopure Romer Labs Diagnostic Gmbh (Tulln, Austria). Declared purity of all standards was in
143 the range of 97.6 to 99.5%. Stock solutions (1000-1250 mg/L) were prepared by dissolving 5 mg
144 of dried mycotoxin in 4-5 mL of methanol (HPLC grade). These solutions were properly diluted
145 with buffers/simulated juices to prepare the mycotoxin working solutions for adsorption
146 experiments. Standard solutions were prepared in the mobile phase for HPLC calibration. Stock
147 solutions were stored in amber vials at -20 °C and brought to room temperature before use.

148 2.3 Samples

149 27 bentonite clays kindly provided by a mining company, selected by their mineralogical
150 composition (>70% smectite), and that differed by their di- and tri-octahedral structure, were
151 tested. From the total, 16 samples were tri-octahedral bentonites, whereas the remaining 11 were

152 di-octahedral bentonites (Table 2). The tri-octahedral ones are based on a structure where the
153 octahedral layers are similar to brucite; in the tri-octahedral sheet silicates each O or OH ion is
154 surrounded by 3 divalent cations, like Mg^{+2} or Fe^{+2} . Otherwise, the di-octahedral bentonites are
155 based on a structure where the octahedral layers are similar to gibbsite, since the di-octahedral
156 sheet silicates is surrounded by 2 trivalent cations, usually Al^{+3} . All bentonites (n=27) were tested
157 at 0.02% (w/v) using an *in vitro* screening study (see section 2.4).

158 From the determination of adsorption percentages obtained from the screening study, 7
159 bentonite clays (A2, A8, A9, A12, A15, A18, and A22) were selected to be studied in depth by
160 means of equilibrium adsorption experiments. Selected bentonites (mostly tri-octahedral
161 bentonites) were recoded as B1, B2, B3, B3, B4, B5, B6 and B7, respectively, and were studied,
162 along with 7 adsorbents commercially available: C1, C2, C3, C4, C5, C6, and C7 (Table 1) at 0.02
163 % (w/v) (see section 2.5). Finally, two tri-octahedral bentonites (B2 and B4) were tested at higher
164 doses, up to 0.2 % (w/v).

165 2.4 *In vitro* adsorption screening tests

166 27 bentonite clays were *in vitro* tested at 0.02% (w/v) versus 5 mycotoxins (at a single
167 concentration) tested separately (AFB1: 4 mg/L: DON: 10 mg/L, ZEN: 5 mg/L, OTA: 1 mg/L,
168 FB1: 10 mg/L). Due to the low amounts of adsorbent to be used, a suspension of clay was
169 prepared by weighing 100 mg of each adsorbent into a flask with 10 mL of H_2O and mixed on a
170 magnetic stirrer. While stirring, 80 μL of the suspension were pipetted (to make the clay
171 concentration 0.02 g/100 mL) into 10 mL screw cap Falcon polypropylene tubes to which 4 mL of
172 acetate buffer (pH 5) were added next along with a single mycotoxin at the specified
173 concentration. All tubes were placed into an Orbital Shaker-Incubator (2 h, 37 °C, 4 g). After
174 shaking, the adsorbent materials were separated from the buffer by centrifugation (8800 g, at 4 °C
175 for 10 min) (Avantaggiato et al., 2004, 2007; Daković et al., 2008). Finally, an aliquot of the
176 supernatants was pipetted and adapted to the proportion of extraction solvent (different for each

177 kit) for ELISA analysis (Ridascreen[®], r-Biopharm AG, Darmstadt, Germany). Experiments were
178 carried out in triplicate, testing each adsorbent by ELISA. Blanks (also in triplicate) were prepared
179 by adding 4 mL of buffer along with the mycotoxin and without the addition of adsorbent. The
180 amount of adsorbed mycotoxin was calculated as the difference between the amount of mycotoxin
181 in the supernatant of the blank tubes and the amount found in the supernatant of the experimental
182 tubes. This amount was related then to the quantity present in the supernatant of the blank tubes
183 and expressed as a percentage.

184 Adsorption analysis was performed by ELISA *in vitro* tests using a competitive enzyme
185 immunoassay (Ridascreen[®], r-Biopharm AG, Darmstadt, Germany) following the specific
186 procedure for the quantitative analysis of each mycotoxin (AFB1, ZEN, DON, OTA and FB1) in
187 cereals. Lectures were performed using a microtiter plate spectrophotometer (Dasitaly, Rome,
188 Italy). This screening study was performed to select 7 adsorbents to be tested later by using GI
189 juices.

190 Concentration of adsorbents tested (0.02% w/v) and assay medium used (buffer solution
191 pH 5.0) were as described in the authorisation of the 1m558 additive (EC 1060/2013). In the same
192 way, for AFB1 a concentration of 4 mg/L was used. However, the two best adsorbents selected
193 after the adsorption isotherm assay (see 2.5) were also tested at 0.12% and 0.2% w/v (testing 4
194 mg/L of AFB1, and 0.25 mg/L of OTA, assayed separately).

195 2.5 Equilibrium adsorption isotherms

196 14 adsorbents (7 selected from the preliminary test and 7 commercial adsorbents) were
197 subjected to an *in vitro* equilibrium adsorption experiment, by testing a fixed amount of adsorbent
198 (0.02 % w/v) against six increasing concentrations of AFB1 (0.02, 0.1, 0.5, 1, 2 and 4 mg/L) or
199 OTA (0.05, 0.1, 0.25, 0.5, 0.75 and 1 mg/L), using two simulated physiological GI juices (at pH
200 1.3, and at pH 6.8) and at a constant temperature (37 °C).

201 To this purpose, a suspension of clay was prepared by weighing 100 mg of each adsorbent
202 into a flask with 10 mL of H₂O and shaking it on the magnetic stirrer. While stirring, 80 µL of the
203 suspension were pipetted, to make the clay concentration 0.02% (w/v), into 10 mL screw cap
204 Falcon polypropylene tubes to which 4 mL of simulated gastric (at pH 1.3) or intestinal juice (at
205 pH 6.8) were added next along with the appropriate concentrations of AFB1 or OTA (previously
206 mentioned).

207 All tubes were placed horizontally in an Orbital Shaker-Incubator (2 h, 37 °C, 4 g). After
208 the incubation period, the adsorbent materials were separated by centrifugation (8800 g, 4 °C, 10
209 min). The supernatants were transferred to clean vials and analysed for the residual mycotoxin
210 content by HPLC-FD for AFB1 and OTA, as reported below. Experiments were carried out in
211 triplicate, testing each adsorbent, for each simulated juice and mycotoxin dose, by HPLC analysis.
212 Blanks (also in triplicate) were prepared by adding 4 mL of simulated gastric/intestinal juices with
213 the highest, intermediate or lowest concentration tested of mycotoxins and without the addition of
214 adsorbent. The amount of adsorbed mycotoxin was calculated as the difference between the
215 amount of mycotoxin in the supernatant of the blank tubes (selecting blank with the dose closest to
216 the experimental tubes) and the amount found in the supernatant of the experimental tubes with
217 adsorbent. This amount was related then to the quantity present in the supernatant of the blank
218 tubes and expressed as a percentage.

219 *2.6 Data calculation and curve fitting*

220 The amount of adsorbed mycotoxin per unit of mass of adsorbent was calculated using the
221 following equation (eq. 1):

$$222 \quad Q_{eq} = \frac{[(C_o - C_{eq})V]}{m} \quad \text{Equation 1}$$

223 where:

224 - Q_{eq} = quantity of mycotoxin adsorbed per milligram of adsorbent (mg/g)

- 225 - C_o = concentration of mycotoxin in the supernatants of the blank tubes, with no adsorbent
- 226 added (mg/L)
- 227 - C_{eq} = residual mycotoxin concentration in the supernatant of the experimental tubes with
- 228 adsorbent at equilibrium (mg/L)
- 229 - V = volume of solution (L)
- 230 - m = mass of adsorbent (g)

231 Adsorption equilibrium is established when the quantity of the mycotoxin being adsorbed
 232 (Q_{eq}) is equal to the quantity being desorbed. Then the equilibrium concentration in solution (C_{eq})
 233 remains constant. The adsorption isotherm is a curve obtained by plotting the amount of adsorbed
 234 mycotoxin (Q_{eq}) per unit of mass of adsorbent (mg toxin/g adsorbent) against the equilibrium non-
 235 adsorbed mycotoxin concentration (mg/L) (C_{eq}). Several theoretical adsorption models have been
 236 developed to describe the equilibrium relationship between adsorbed and non-adsorbed amounts.
 237 Langmuir and Freundlich models are often reported in the literature to provide the best description
 238 of mycotoxin adsorption.

239 The Langmuir model (Langmuir, 1916) is valid for monolayer adsorption to a surface with
 240 a finite number of identical sites. The expression of the Langmuir model is given by the following
 241 equation (eq. 2):

$$242 \quad Q_{eq} = \frac{Q_{max} * K_L * C_{eq}}{(1 + (K_L * C_{eq}))} \quad \text{Equation 2}$$

243 where:

- 244 - Q_{eq} = the amount of mycotoxin adsorbed per unit of mass of adsorbent (mg toxin/g
- 245 adsorbent) (mg/g)
- 246 - C_{eq} = residual mycotoxin concentration at equilibrium or non-adsorbed toxin concentration
- 247 (mg/L)
- 248 - Q_{max} = maximum mycotoxin uptake corresponding to sites saturation (mg/g)

249 - K_L = Langmuir constant related to the affinity of the adsorbent (L/mg)

250 The empirical Freundlich (Freundlich, 1906) equation based on adsorption onto a heterogeneous
251 surface is given by equation (eq. 3):

$$252 \quad Q_{eq} = K_F * C_{eq}^{(1/n)} \quad \text{Equation 3}$$

253 where:

254 - Q_{eq} = the amount of mycotoxin adsorbed per unit of mass of adsorbent (mg toxin/g
255 adsorbent) (mg/g)

256 - C_{eq} = residual mycotoxin concentration at equilibrium or non-adsorbed toxin concentration
257 (mg/L)

258 - K_F = Freundlich constant related to adsorption capacity of the adsorbent for the mycotoxin
259 (mg/L)

260 - n = adsorption intensity

261 In the present work, Langmuir (L) and Freundlich (F) equations were tested. Both adsorption
262 isotherms were obtained by plotting the concentration of AFB1/OTA in solution after equilibrium
263 (C_{eq}) against the amount of AFB1/OTA adsorbed per unit of weight of each adsorbent (Q_{eq}). Data
264 obtained from the equilibrium adsorption experiment were transferred to the statistical program
265 JMP Pro 13.1.0 and fitted to both isotherm models (L and F). The isotherm parameters were
266 estimated by non-linear regression. Non-linear regression analysis of isotherm data is an
267 interesting mathematical approach for describing adsorption isotherms at a constant temperature
268 and to predict the adsorption behaviour under different operating conditions. It was applied to
269 assess the goodness of the fits and to calculate the parameters involved in the adsorption
270 mechanism such as maximum adsorption capacity and adsorption affinity (Tables 5 and 6).

271 *2.7 HPLC analysis*

272 AFB1 and OTA were analysed by HPLC-FD. Analyses were performed on an Agilent
273 Technologies 1260 Infinity HPLC (California, EEUU) equipped with a quaternary pump
274 (G1311B) and a fluorescence detector (G1321B). Data acquisition and instrument control were
275 performed by Open Lab Chemstation ODS software (Agilent Technologies). AFB1
276 chromatographic separation was achieved on a Poroshell 120, EC-C18 2.7 μm , 4.6 x 50 mm
277 column (Agilent Technologies[®]), at isocratic conditions water/methanol/acetonitrile (70/20/10) as
278 mobile phase. Column temperature was at 40 °C, the flow rate was 1.2 mL/min, and the injection
279 volume 20 μL . Excitation and emission wavelengths were $\lambda_{\text{ex}} = 365 \text{ nm}$, $\lambda_{\text{em}} = 440 \text{ nm}$. To
280 enhance the fluorescent activity of AFB1, a derivatization system (UVETM Photochemical reactor,
281 LCTech GmbH, Dorfen, Germany) was placed between the analytical column and the
282 fluorescence detector.

283 For OTA, chromatographic separation was achieved on a Kinetex PFP 100 Å 5 μm , 4.6 x
284 150 mm column (Phenomenex[®], California, EEUU), and the column temperature was at 40 °C, the
285 flow rate was 1 mL/min using mobile phase of A: acetonitrile, B: methanol, C: acetic acid 0.1% in
286 gradient mode. The gradient elution program started with an initial elution at 15% A, 0% B, 85%
287 C for 5 min, which changed to 14% A, 27% B, 59% C until 7 min, and continued 90% A, 0% B,
288 10% C until 12 min when the elution changed back to the initial 15% A, 0% B, 85% C for re-
289 equilibration of the column. The injection volume was 100 μL . Excitation and emission
290 wavelengths were $\lambda_{\text{ex}} = 329 \text{ nm}$, $\lambda_{\text{em}} = 460 \text{ nm}$.

291 Quantification of mycotoxins was based on the external standard method using calibration
292 curves fitted by linear regression analysis. Linear regression analyses were conducted at optimized
293 HPLC conditions. The linearity of the calibration graphs was studied by injecting seven-points of
294 calibration curves of both mycotoxins (AFB1 and OTA) at concentrations of 31-2000 $\mu\text{g/L}$ and
295 7.5-625 $\mu\text{g/L}$ for AFB1 and OTA, respectively. Correlation coefficients obtained were ≥ 0.9997
296 and ≥ 0.9998 for AFB1 and OTA, respectively. Regarding the sensitivity, the limits of detection

297 (LOD) of the method for both mycotoxins were assessed. LOD was calculated to be 0.09 µg/L and
298 5 µg/L for AFB1 and OTA respectively. The repeatability and reproducibility of the method was
299 assessed by injecting five times standard on the same day (intra-day) and over 5 days (inter-day),
300 respectively.

301 *2.8 Statistical analysis*

302 Analysis of variance (ANOVA) was used to detect statistical differences among the
303 adsorbents used, concentrations and juices tested (Statgraphics Plus. Version 5.1). Differences
304 were considered to be significant at $P < 0.05$. The method used to discriminate among the means
305 was Fisher's least significant difference (LSD) procedure.

306 Fitting of adsorption isotherms and estimation of suitable parameters was carried out using JMP
307 Pro 13.1.0.

309 **3. Results**

310 *3.1 In vitro adsorption screening tests (ELISA)*

311 In the present study a single concentration method was applied to measure the adsorption
312 of toxins in a buffer solution (pH 5), where a known amount of mycotoxin reacted with a known
313 amount of adsorbent. Table 2 shows the results of mycotoxin adsorption of the 27 bentonite clays
314 assayed. More than half of the samples adsorbed more than 70% of the AFB1 present, and eleven
315 samples adsorbed $\geq 90\%$ AFB1. Of the latest, all but one (A18 sample), were tri-octahedral
316 bentonites (Table 2).

317 Regarding FB1, eleven samples adsorbed $\geq 30\%$, and more than half of the samples
318 presented an adsorption percentage lower than 1%. Only one sample reached more than 70% of
319 adsorption (A18), whereas for ZEN and OTA this adsorbent only reached 36% and 20% of
320 adsorption, respectively. The adsorption of DON was negligible ($< 13\%$) at the dose tested in this
321 assay. Adsorbents which showed good adsorbent and mineralogical properties and were available

322 geographically (A2, A8, A9, A12, A15, A18, and A22) were selected to perform a deeper
323 subsequent adsorption isotherm experiment by using simulated GI fluids (see section 3.2).

324 It is noteworthy that the present study also revealed that, among the samples tested, tri-
325 octahedral bentonites (A2, A5, A7-A10, A12, A15, A20-A27) showed higher adsorption
326 capacities than di-octahedral bentonites (A1, A3, A4, A6, A11, A13, A14, A16-A19), with the
327 exception of A18 ($P < 0.05$).

328 *3.2 Equilibrium adsorption experiments*

329 Six mycotoxin concentrations (including levels below EU limits or recommendations)
330 were assayed to measure mycotoxin adsorption in simulated GI juices (at pH 1.3 and at pH 6.8),
331 where a known amount of mycotoxin reacted with a known amount of adsorbent (0.02% w/v).
332 Results obtained with the 14 adsorbents assayed showed in general similar AFB1 adsorption
333 percentages at pH 1.3 and at pH 6.8 (Table 3), being slightly higher in basic than in acid GI juice
334 ($P < 0.05$).

335 From results presented in Table 3, it can be seen that AFB1 adsorption was high with all
336 the adsorbents tested (over 82% at 0.02 mg AFB1/L). Adsorption ranged from 30 to 96.6% at the
337 higher level of AFB1 tested (4 mg AFB1/L) and from 92.1 to >100% at the lower level tested
338 (0.02 mg AFB1/L) in intestinal simulated juice. So, adsorption increased inversely to toxin
339 concentration ($P < 0.05$). Bentonites B1, B2, B4-B7 showed the highest adsorption percentages in
340 both simulated GI juices, when compared to the results obtained among the 14 adsorbents at the
341 higher dose of toxin (4 mg AFB1/L): adsorption varied in the range of 72.8-96.6%, reaching all of
342 these 100% when lower levels of AFB1 (0.02 mg AFB1/L) were tested. Generally, the pre-
343 selected bentonites (B1-B7) tested showed better AFB1 adsorption percentages than commercial
344 products assayed (C1-C7). ($P < 0.05$). Only two commercial products (C1 and C4) showed a similar
345 adsorption than pre-selected bentonites (Table 3).

346 Unlike AFB1, OTA adsorption was significantly affected by pH ($P < 0.05$). In fact, in
347 acidic conditions (pH 1.3), adsorbents were more effective than in basic conditions (pH 6.8)
348 (Table 4). Experimental values for OTA adsorption, considering only those obtained with
349 simulated gastric juice, range from 2.4 to 41.5% at the higher level tested (1 mg OTA/L) and in
350 the range from 8 to 59.8% at the lower level tested (0.05 OTA mg/L) (Table 4). Regarding OTA
351 adsorption, it increased as toxin concentration decreased, but it was much less pronounced than in
352 the case of AFB1 (Table 4). Among the 14 adsorbents tested, B2, B4 and B6 showed the greater
353 adsorption percentages, adsorbing more than half of the toxin (at the lower OTA level tested).
354 Again, assayed tri-octahedral bentonites proved to be different than commercial products ($P < 0.05$)
355 (Table 4).

356 *3.3 Adsorption isotherms*

357 Regarding AFB1 adsorption, the maximum adsorbed amounts (Q_{max}), derived from
358 Langmuir isotherms at pH 1.3 and at pH 6.8, are summarized in Table 5. With the exception of the
359 C5 adsorbent, the adsorbents coded as B were those that generally showed higher Q_{max} , both at
360 gastric and intestinal pH (Table 5), the adsorbent B6 being the one that showed higher values at
361 both tested pH. According to the K_L constant, which is related to the affinity of the adsorbent, B5
362 at pH 6.8, showed the greater adsorption affinity for AFB1. Regarding Freundlich equation, and
363 taking into account the K_F constant, which is related to adsorption capacity of the adsorbent, the
364 AFB1 adsorption capacities ranged from 15.2 ± 0.3 to 49.1 ± 1.3 mg/L and from 3.4 ± 0.1 to 26.6 ± 1.3
365 mg/L for pre-selected bentonites (B1-B7) and commercial products (C1-C7), respectively, at pH
366 6.8 (Table 5). Generally, the samples of bentonites assayed in this study (B1-B7) showed higher
367 adsorption capacities than commercial products (C1-C7).

368 Both adsorption models (Langmuir and Freundlich) provided a good fit to experimental
369 adsorption data of AFB1. As indicated by the root mean square errors (RMSE), the Freundlich

370 model showed a better fit to the AFB1 adsorption data than the Langmuir isotherm. As it can be
371 seen on Table 5, RMSE values obtained by Freundlich isotherms were generally slightly lower
372 than those obtained by Langmuir isotherms. As an example, in Fig. 2, four curves obtained fitting
373 the Langmuir model to AFB1 adsorption experimental data (adsorbents B2 and B4, pH 1.3 and
374 6.8) can be seen.

375 Regarding OTA adsorption isotherms, the maximum adsorption capacity (Q_{max}) at pH 1.3
376 by using Langmuir model was 1.6 ± 0.2 mg/g for B4, while at pH 6.8 data did not fit (Table 6).
377 Generally, experimental data of OTA adsorption fitted better to Freundlich equation than to
378 Langmuir equation, considering in most cases Langmuir parameters did not converge as can be
379 observed in Table 6. According to K_F Freundlich constant, tri- octahedral bentonite B4 showed the
380 higher adsorption capacity at pH 1.3. Curve obtained after plotting experimental data of OTA
381 adsorption for adsorbent B4 at pH 1.3 can be seen in Fig. 2.

382 *3.4 Effect of adsorbent dosage*

383 The effect of adsorbent dosage on the mycotoxin adsorption process was studied by
384 increasing the dosage of bentonites B2 and B4 from 0.02% up to 0.2% (w/v) (Table 7).

385 In both cases, the adsorption was affected by this ten-fold increase even if it was more
386 pronounced for OTA than for AFB1. In the case of AFB1, significant differences ($P<0.05$) were
387 observed between lower and intermediate or higher adsorbent dosage (Table 7), although in all
388 cases very high absorptions ($>96\%$) were obtained (Table 7). Regarding OTA, the absorption was
389 significantly affected ($P<0.05$) by the adsorbent dosage, and the percentage of toxin adsorbed,
390 increased with increasing dosages of bentonite. Experimental values for the adsorption of OTA
391 were in the ranges of 3.2-27.7% for B2, and 15.1-75% for B4 (Table 7).

392

393 **4. Discussion**

394 *In vitro* preliminary tests of mycotoxin adsorption is a powerful tool for screening potential
395 mycotoxin adsorbent agents (Boudergue et al., 2009). In the present study, a screening *in vitro* test
396 was performed by testing adsorbent clays (n=27) at a very low dose (0.02 % w/v) versus high
397 levels of mycotoxins (1-10 mg/L). In fact, the mycotoxin doses tested in the preliminary
398 experiment were well above the EU-MLs or recommendations for mycotoxins in animal feed,
399 especially for AFB1 and OTA. Regarding AFB1, the concentration tested (4 mg/L) was 200 times
400 higher than higher EU-MLs (20 µg/kg), whereas OTA was also tested at a concentration 4 times
401 higher than the higher EU-guidance level (250 µg/kg). Assayed concentrations of ZEN and DON
402 were closer to the EU-recommendations, while the concentration of FB1 tested was within the
403 range recommended, considering the high guideline levels established for this toxin, as FB1 has a
404 very low absorption in animals (Pierron et al., 2016). Anyhow, this preliminary study revealed that
405 more than half of the adsorbents showed high adsorbing capacity for AFB1 and lower for FB1,
406 ZEN and OTA, while little DON adsorption was recorded. Our results are in agreement with other
407 previous works in which several adsorbent materials, including smectites, activated carbons (AC),
408 polymers such as cholestyramine and other commercial products were tested, and no adsorbent
409 materials, with the exception of AC and cholestyramine, showed a relevant ability binding DON
410 (Avantaggiato et al., 2003, 2005, 2007; Döll et al., 2004; Ramos et al., 1996 a, b; Sabater-Vilar et
411 al., 2007). Regarding AC, DON adsorption abilities vary widely depending on the type of
412 carbonaceous substances and activation processes. Moreover, the application of AC in animal feed
413 could adsorb minerals, vitamins and other nutrients as well, and the effectiveness of AC towards
414 DON could not be confirmed *in vivo* (Avantaggiato et al., 2004; Sabater-Vilar et al., 2007).
415 Regarding cholestyramine, the high cost of this polymer would be a limiting factor for its practical
416 implementation (Avantaggiato et al., 2005; Ramos et al., 1996 b).

417 A similar experiment was performed by Pappas et al. (2014) who *in vitro* tested two
418 bentonites from Greece (assayed at 1% w/v) versus AFB1 (0.02 ppm), ZEN (2 ppm) and OTA

419 (0.1 ppm) by using buffered water at pH 3. Their results indicated a complete adsorption of 0.02
420 ppm of AFB1 ($\approx 100\%$) by both bentonites at 1%, and no desorption was observed, whereas
421 adsorption of ZEN and OTA were low (less than 5 and 18%, respectively). However, in this study
422 a higher dosage of bentonite (50 times higher) was used compared to our experiment. As far as we
423 know, there is no published work in which the efficiency of bentonite clays versus five different
424 mycotoxins was tested using the dose at which the only EU authorized adsorbent has been tested
425 (0.02%, w/v) (EC, 2013).

426 Of the latter, seven adsorbents (mainly tri-octahedral bentonites) were selected to perform
427 a deeper subsequent adsorption isotherm experiment by simulating GI conditions. Six mycotoxin
428 concentrations of AFB1 and OTA (including levels below EU limits or recommendations) were
429 assayed to measure mycotoxin adsorption, where known amounts of mycotoxin reacted with a
430 known amount of adsorbent (0.02% w/v). For this experiment, reasonable concentrations of
431 mycotoxins and adsorbents were tested using simulated GI juices (at pH 1.3 and at pH 6.8), to
432 mimic conditions close to an *in vivo* digestion. In fact, the acidic pH used in this experiment can
433 be found in some portions of the proventriculus and gizzard of poultry while basic pH can be
434 found in the distal two parts of the small intestine (jejunum and ileum) (Pappas et al., 2014). Also
435 in monogastric animals, pH along the GI tract can vary from 1.2 to 4.5 in stomach, increasing
436 from 5 to 7.5 in the intestinal lumen (Greco et al., 2019). According to experimental data, similar
437 AFB1 adsorption percentages at pH 1.3 and at pH 6.8 were obtained, being slightly higher in basic
438 juice than in acid juice ($P < 0.05$). In fact, AFB1 adsorption by bentonites (B1-B7) at concentration
439 as low as 0.02% (w/v) was very high (approx. 100%), independently of pH. AFB1 is a non-
440 ionizable molecule, therefore a change of pH should not affect AFB1 adsorption. Similar results
441 were obtained by Daković et al. (2008) for *in vitro* adsorption of AFB1 by a bentonite from
442 Bosnia and by a copper modified montmorillonite. They reported that these adsorbents were able

443 to bind almost 100% of AFB1 at pH 3, and that the binding ability did not change as the pH
444 increased from 3 to 9.

445 On the other hand, OTA adsorption was significantly affected by pH ($P < 0.05$). OTA
446 consists of a dihydroisocoumarin moiety linked through its carboxyl group by an amide linkage to
447 L-phenylalanine. The decreased OTA adsorption by adsorbents at basic pH may be induced by the
448 presence of an anionic form of the toxin, which probably leads to repulsion between OTA
449 molecules and negative charges that could be found on the adsorption surface. Similar findings
450 were obtained by Daković et al. (2003), who described that OTA adsorption by a
451 octadecyldimethyl benzyl ammonium exchanged-clinoptilolite-heulandite tuff was higher at pH 3
452 than pH 7. Also Santos et al., (2011) evaluated the adsorption of OTA by a humic acid polymer,
453 and described an increased OTA adsorption capacity at pH 3.0, and a partial desorption of this
454 mycotoxin at pH 8.4.

455 It should to be noted that the adsorbents (B1-B7) of this study are composed only by the
456 mineral fraction ($>70\%$ smectite), while the commercial products (C1-C7) assayed contained in
457 addition to the mineral fraction (di-octahedral bentonites), other components, such as organic
458 additives, to increase their effectiveness or to extend its spectrum of action versus different
459 mycotoxins. However, bentonites assayed (B1-B7) turned out to be more efficient ($P < 0.05$).

460 In order to investigate the mechanism of AFB1/OTA adsorption by different adsorbents,
461 two adsorption models, Langmuir and Freundlich, often reported in literature, were used to
462 provide the best description of mycotoxin adsorption at pH 1.3 and at pH 6.8. In general, the
463 adsorption isotherms describe how adsorbates interact with adsorbents and, therefore, they are
464 crucial in optimizing the use of adsorbents. The Langmuir equation is valid for monolayer
465 adsorption onto a surface with a finite number of identical sites. As shown above, Langmuir
466 equation includes a maximum adsorption capacity (Q_{max}) parameter in the formula. It represents
467 the maximum adsorbed amount of mycotoxin to form a complete monolayer on the adsorbent

468 surface, corresponding to sites saturation (mg/g). The Freundlich model provides no information
469 on the monolayer adsorption capacity. In contrast to the Langmuir model, it is based on adsorption
470 onto a heterogeneous surface and does not have a finite saturation capacity. The heterogeneity
471 index in the Freundlich model, n , gives information on the population of the binding sites and the
472 adsorption intensity, and it is associated with the favourability of the binding process. In order to
473 evaluate the fit of the isotherm to the experimental data, the optimization procedures require a
474 statistical goodness-of-fit-measure. In this study the RMSE was employed to determine which
475 isotherm better fitted to our results and values can be observed in Tables 5 and 6.

476 The fact that the Freundlich isotherm fits slightly better the experimental AFB1/OTA data
477 may be due to the heterogeneous distribution of active sites on the adsorbent surface, since the
478 Freundlich equation assumes that the adsorbent has a multilayer adsorption. Similar results were
479 obtained by Ramos and Hernández (1996) who studied adsorption of AFB1, AFB2, AFG1, and
480 AFG2 by montmorillonite, at pH 7, and reported that the Freundlich isotherm fitted the
481 experimental data better than the Langmuir isotherm. Also, Desheng et al. (2005), found that
482 AFB1 adsorption on calcium montmorillonite, at pH 2 and pH 8, could be determined by both
483 isotherm models, Langmuir and Freundlich. Conversely, Daković et al. (2008) determined that
484 AFB1 adsorption by two tested montmorillonites followed a non-linear (Langmuir) type of
485 isotherm, at pH 3. Also, Santos et al., (2011) described that Langmuir equation proved to be the
486 best model to predict monolayer equilibrium sorption of OTA onto the humic acid polymer.

487 Finally, the effect of dosage on mycotoxin adsorption of B2 and B4 bentonites was studied
488 to calculate the optimal adsorbent dosage for further experiments. The 10-fold dose increase of
489 bentonite B4 rendered a much more effective adsorption of OTA, reaching almost 75% adsorption
490 ($P < 0.05$). This greater adsorption of OTA at this dose, together with a very high adsorption of
491 AFB1, makes this adsorbent a good candidate for subsequent *in vivo* tests with farm animals. In

492 fact, the addition of 0.2% of adsorbent to the feeds falls within the amounts usually used by feed
493 manufacturers for this type of products.

494

495 **5. Conclusions**

496 Application of good agricultural practices is not always sufficient to guarantee feed safety,
497 since undesirable effects can occur even with very low levels of mycotoxin contamination.

498 *In vitro* preliminary tests of mycotoxin adsorption is a powerful tool for screening potential
499 mycotoxin-adsorbent agents before testing in animals since if no adsorption occurs *in vitro*, little
500 or no chance exists to do so *in vivo*. However, complete *in vitro* studies to determine the stability
501 of the complex formed in the GI tract are not frequent in literature. Our preliminary study revealed
502 a high number of adsorbents (most of them tri-octahedral bentonites) able to adsorb most of the
503 present AFB1 and, to a lesser extent, FB1, ZEN and OTA. However, an efficient adsorbent for
504 DON was not obtained.

505 The present work has determined a tri-octahedral bentonite (B4) as an efficient binder of two
506 highly toxic toxins (AFB1 and OTA), which are increasingly found co-contaminating animal feed.
507 Moreover, this bentonite showed better *in vitro* adsorption properties than most of the commercial
508 products assayed ($P < 0.05$). Addition of tri-octahedral bentonite at a low dosage (from 0.02 up to
509 0.2%) to the initial composition of feedstuffs would efficiently prevent the mycotoxicosis
510 originated by these toxins by inducing the formation of a mycotoxin-bentonite complex which
511 would impede the GI absorption. *In vivo* studies with different animal species are needed to study
512 the possible interferences of the selected bentonites with minerals or essential nutrients absorption.
513 It should be noted that EU-Regulation does not allow the use of adsorbents when the mycotoxin
514 contamination of feed exceeds the EU-limits or guidelines.

515 **Declaration of interest statement**

516 The authors declare there are no conflicts of interest.

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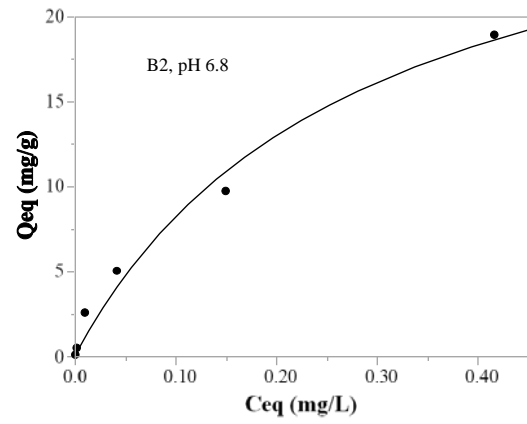
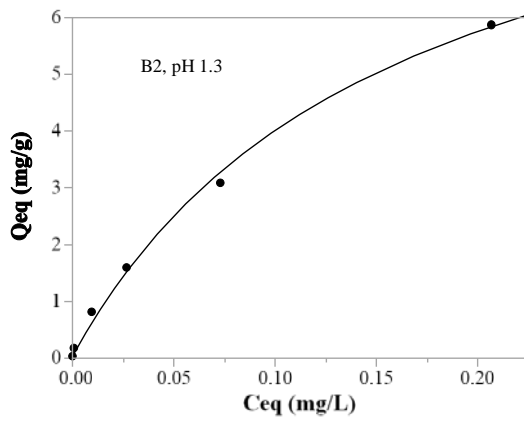
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Figure 1. Equilibrium adsorption Langmuir isotherms obtained at 37 °C in gastric (on the left, at pH 1.3) and intestinal (on the right, at pH 6.8) simulated juices by testing a fixed amount (0.02%, w/v) of adsorbent B2 (at the top) and B4 (in the bottom) versus increasing concentrations of AFB1 (0.02-4 mg/L).

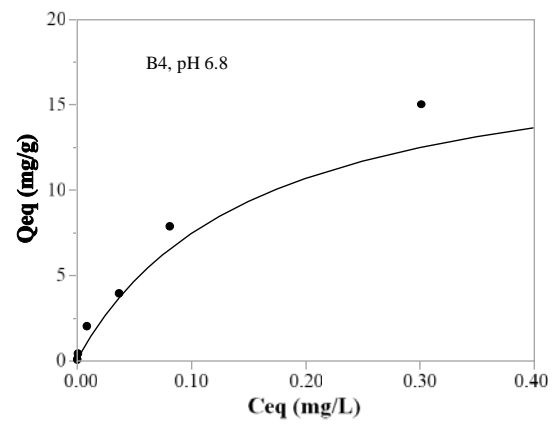
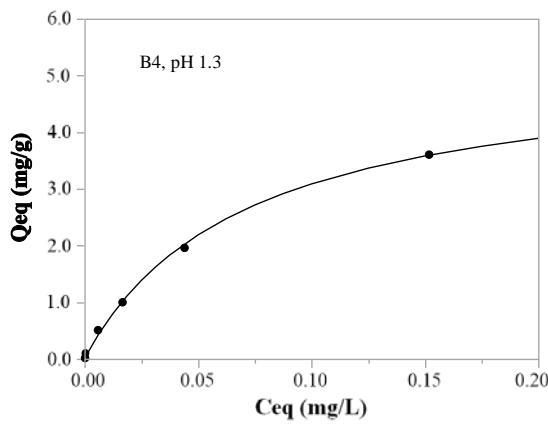
Figure 2. Equilibrium adsorption Freundlich isotherm obtained at 37 °C in gastric (pH 1.3) simulated juice by testing a fixed amount of adsorbent B4 (0.02% w/v) versus increasing concentrations of OTA (0.05-1 mg/L).

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Fig. 1.



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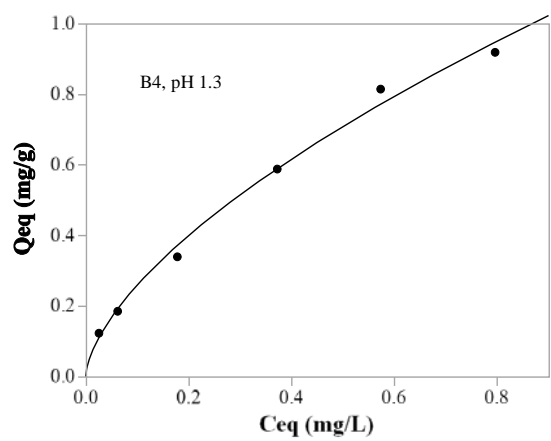
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726 Fig. 2.



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738 **Table 1.** Mineralogical composition of commercial products (C1-C7).

Commercial binder	Composition
C1	Bentonite (1m558), Sepiolite (E-562)
C2	Processed montmorillonite, diatomaceous earth, yeast walls, seaweed extracts, sugar cane molasses
C3	Montmorillonite, interspersed montmorillonite, diatomaceous earth, yeast walls, seaweed extracts
C4	Bentonite (1m558), strains of microorganisms (1m01 y 1m03), diatomaceous earth, E551c, seaweed meal
C5	Bentonite (1m558), calcium carbonate, yeast
C6	Di-octahedral bentonite
C7	Activated bentonite

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741 **Table 2.** Mycotoxin adsorption, expressed as adsorption percentage (%), of 27 bentonite clays
 742 tested *in vitro* at pH 5 (acetate buffer) and 0.02 % (w/v) versus AFB1 (4 mg/L), DON (10 mg/L),
 743 OTA (1 mg/L), FB1 (10 mg/L), and ZEN (5 mg/L), assayed separately.

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Adsorbent	Type of bentonite		Mycotoxin adsorption (%)				
	Di-octahedral	Tri-octahedral	AFB1	DON	OTA	FB1	ZEN
A1	X		20.1 ^a	6.1	<1 ^a	<1 ^a	<1 ^a
A2		X	>95.0 ^g	3.4	<1 ^a	40.7 ^{fg}	<1 ^a
A3	X		26.5 ^a	<1	<1 ^a	7.4 ^{abc}	13.3 ^d
A4	X		28.4 ^a	5.4	<1 ^a	2.9 ^{abc}	<1 ^a
A5		X	69.9 ^d	<1	<1 ^a	4.1 ^{abc}	<1 ^a
A6	X		44.1 ^b	4.9	<1 ^a	<1 ^a	<1 ^a
A7		X	74.8 ^{de}	<1	<1 ^a	34.5 ^{def}	<1 ^a
A8		X	89.2 ^{fg}	12.6	<1 ^a	30.4 ^{de}	<1 ^a
A9		X	69.0 ^d	<1	<1 ^a	1.6 ^{ab}	<1 ^a
A10		X	88.9 ^{fg}	<1	<1 ^a	30.4 ^{de}	<1 ^a
A11	X		53.9 ^{bc}	<1	<1 ^a	<1 ^a	<1 ^a
A12		X	>95.0 ^g	<1	<1 ^a	37.3 ^{ef}	<1 ^a
A13	X		43.8 ^b	<1	<1 ^a	<1 ^a	<1 ^a
A14	X		54.3 ^{bc}	1.7	4.0 ^c	<1 ^a	<1 ^a
A15		X	95.4 ^g	2.5	6.9 ^d	44.9 ^{ef}	11.2 ^c
A16	X		75.9 ^a	3.8	3.9 ^c	<1 ^a	<1 ^a
A17	X		75.7 ^{de}	2.6	4.4 ^c	<1 ^a	<1 ^a
A18	X		100 ^g	3.4	20.3 ^h	71.8 ^h	36.4 ^f
A19	X		65.1 ^{cd}	3.9	3.3 ^b	<1 ^a	<1 ^a
A20		X	81.8 ^{ef}	5.7	4.0 ^c	8.2 ^{bc}	<1 ^a
A21		X	76.5 ^{de}	2.9	4.1 ^c	9.3 ^c	<1 ^a
A22		X	99.2 ^g	4.1	10.5 ^g	45.8 ^g	16.3 ^e
A23		X	100 ^g	4.2	9.4 ^f	33.7 ^{def}	14.1 ^d
A24		X	45.7 ^b	5.2	<1 ^a	<1 ^a	<1 ^a
A25		X	96.1 ^g	5.7	8.2 ^e	35.1 ^{def}	5.0 ^b
A26		X	90.6 ^g	4.7	5.1 ^e	4.9 ^{abc}	<1 ^a
A27		X	97.5 ^g	5.1	5.8 ^a	34.2 ^{def}	2.9 ^a

745 Values are average level of three triplicates. % RSDs in all cases were <10. Means with different superscript
 746 letters are different at P<0.05.

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748 **Table 3.** AFB1 adsorption percentages of 14 adsorbents tested at 0.02% (w/v) versus six AFB1
749 concentrations in gastric (pH 1.3) and intestinal (pH 6.8) simulated juice. B: pre-selected
750 bentonites; C: commercial adsorbents.

Adsorbent	Juice	AFB1 adsorption (%) mg AFB1/L					
		0.02	0.10	0.5	1	2	4
B1	Gastric	>97.5 ^e	98.1 ^e	95.8 ^d	94.2 ^c	91.5 ^b	85.9 ^a
	Intestinal	>99.3 ^c	99.6 ^c	99.4 ^c	98.7 ^c	96.9 ^b	95.0 ^a
B2	Gastric	>99.1 ^e	98.1 ^e	94.5 ^d	92.2 ^c	89.4 ^b	84.9 ^a
	Intestinal	>99.7 ^d	98.5 ^d	98.1 ^d	96.0 ^c	92.8 ^b	89.9 ^a
B3	Gastric	98.3 ^e	96.3 ^e	86.1 ^d	79.1 ^c	74.7 ^b	62.0 ^a
	Intestinal	99.6 ^f	98.5 ^e	94.3 ^d	93.0 ^c	82.8 ^b	74.5 ^a
B4	Gastric	>98.0 ^e	98.9 ^e	94.7 ^d	92.4 ^c	89.9 ^b	82.6 ^a
	Intestinal	>99.4 ^c	99.1 ^c	97.8 ^c	95.5 ^b	95.0 ^b	90.7 ^a
B5	Gastric	>97.7 ^c	96.7 ^c	95.3 ^c	91.8 ^b	86.6 ^a	85.1 ^a
	Intestinal	>98.7 ^c	99.4 ^c	99.4 ^c	99.1 ^c	97.9 ^b	96.6 ^a
B6	Gastric	>96.5 ^d	96.4 ^{cd}	93.4 ^{cd}	89.3 ^{bc}	84.5 ^b	79.5 ^a
	Intestinal	>99.3 ^c	98.6 ^c	98.2 ^{bc}	97.6 ^{bc}	96.6 ^{ab}	94.9 ^a
B7	Gastric	>99.1 ^d	97.9 ^{cd}	97.2 ^{cd}	89.5 ^{bc}	82.2 ^b	72.8 ^a
	Intestinal	>99.3 ^d	98.4 ^{cd}	97.9 ^c	97.7 ^c	95.7 ^b	94.1 ^a
C1	Gastric	>98.7 ^d	92.0 ^c	91.5 ^c	91.3 ^c	82.8 ^b	73.4 ^a
	Intestinal	>99.9 ^d	99.8 ^d	99.4 ^{cd}	98.4 ^c	95.5 ^b	90.1 ^a
C2	Gastric	96.8 ^e	77.8 ^d	57.6 ^c	39.1 ^b	38.2 ^b	27.9 ^a
	Intestinal	92.1 ^f	80.1 ^e	60.3 ^d	42.1 ^c	37.2 ^b	32.5 ^a
C3	Gastric	82.0 ^f	71.9 ^e	62.1 ^d	49.9 ^c	35.2 ^b	26.4 ^a
	Intestinal	96.5 ^f	80.1 ^e	72.0 ^d	55.5 ^c	43.4 ^b	30.0 ^a
C4	Gastric	>98.3 ^e	91.6 ^{cd}	85.7 ^c	74.0 ^b	75.8 ^b	65.6 ^a
	Intestinal	>99.8 ^e	>99.8 ^e	99.2 ^d	98.2 ^c	97.6 ^b	90.7 ^a
C5	Gastric	95.6 ^d	94.3 ^d	87.8 ^{cd}	81.9 ^{bc}	75.2 ^b	65.5 ^a
	Intestinal	97.8 ^d	96.9 ^d	96.2 ^{cd}	94.4 ^{bc}	93.3 ^b	88.3 ^a
C6	Gastric	86.3 ^c	77.8 ^{bc}	70.5 ^{ab}	64.0 ^a	63.9 ^a	57.3 ^a
	Intestinal	98.8 ^d	98.8 ^d	96.4 ^d	90.3 ^c	81.7 ^b	72.9 ^a
C7	Gastric	92.2 ^c	87.9 ^c	83.3 ^c	71.9 ^b	63.7 ^{ab}	55.7 ^a
	Intestinal	98.4 ^d	97.8 ^d	94.0 ^{cd}	90.2 ^{bc}	88.3 ^b	74.6 ^a

751 Values are average level of three triplicates. % RSDs in all cases were <10. Means with different
752 superscript letters are different at P<0.05.
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755 **Table 4.** OTA adsorption percentages of 14 adsorbents tested at 0.02% (w/v) versus six OTA
756 concentrations in gastric (pH 1.3) and intestinal (pH 6.8) simulated juice. B: pre-selected
757 bentonites; C: commercial adsorbents.

Adsorbent	Juice	OTA adsorption (%) mg OTA/L					
		0.05	0.10	0.25	0.50	0.75	1
B1	Gastric	26.3 ^f	18.7 ^b	17.3 ^a	21.8 ^d	21.2 ^c	22.7 ^e
	Intestinal	6.10 ^f	2.6 ^e	1.3 ^a	1.8 ^c	1.6 ^b	2.0 ^d
B2	Gastric	59.8 ^f	22.2 ^c	12.5 ^d	8.7 ^c	8.3 ^b	7.9 ^a
	Intestinal	22.8 ^e	9.7 ^d	3.4 ^c	1.5 ^b	<1 ^a	<1 ^a
B3	Gastric	23.6 ^f	8.9 ^e	6.2 ^d	4.1 ^c	2.9 ^b	2.4 ^a
	Intestinal	7.8 ^d	4.0 ^c	2.6 ^b	<1 ^a	<1 ^a	<1 ^a
B4	Gastric	50.2 ^f	37.7 ^e	27.4 ^d	23.7 ^c	21.8 ^b	18.4 ^a
	Intestinal	18.0 ^e	6.7 ^d	3.5 ^a	3.4 ^a	3.9 ^b	4.4 ^c
B5	Gastric	25.0 ^e	20.5 ^c	20.2 ^b	21.9 ^d	19.5 ^a	20.1 ^b
	Intestinal	4.7 ^c	1.9 ^b	<1 ^a	<1 ^a	<1 ^a	<1 ^a
B6	Gastric	51.2 ^f	48.6 ^e	44.9 ^d	42.8 ^c	40.4 ^a	41.5 ^b
	Intestinal	19.8 ^e	12.3 ^d	9.7 ^c	4.9 ^b	3.8 ^a	3.8 ^a
B7	Gastric	32.1 ^f	31.6 ^e	26.5 ^d	23.8 ^b	23.1 ^a	26.3 ^c
	Intestinal	14.2 ^e	8.4 ^d	5.3 ^c	3.0 ^a	3.2 ^a	4.2 ^b
C1	Gastric	37.3 ^e	16.9 ^d	10.8 ^c	7.5 ^b	6.3 ^a	6.2 ^a
	Intestinal	8.7 ^c	3.5 ^b	<1 ^a	<1 ^a	<1 ^a	<1 ^a
C2	Gastric	14.4 ^f	7.2 ^e	3.6 ^d	3.3 ^c	3.2 ^b	2.5 ^a
	Intestinal	5.2 ^d	3.3 ^c	1.2 ^b	<1 ^a	<1 ^a	<1 ^a
C3	Gastric	22.8 ^e	12.5 ^d	7.2 ^c	6.0 ^b	5.9 ^b	5.1 ^a
	Intestinal	11.8 ^e	5.9 ^d	2.8 ^c	1.5 ^b	1.2 ^a	<1 ^a
C4	Gastric	27.8 ^e	16.3 ^d	10.7 ^c	5.0 ^a	6.0 ^b	5.0 ^a
	Intestinal	12.7 ^f	4.6 ^e	2.3 ^d	1.3 ^c	1.1 ^b	0.9 ^a
C5	Gastric	38.3 ^f	33.2 ^e	27.4 ^d	23.7 ^b	22.5 ^a	24.2 ^c
	Intestinal	18.0 ^f	11.5 ^e	8.0 ^d	5.4 ^c	4.0 ^a	5.2 ^b
C6	Gastric	8.0 ^f	2.1 ^d	1.3 ^a	1.6 ^c	1.5 ^b	4.5 ^e
	Intestinal	8.2 ^d	4.4 ^c	2.3 ^b	<1 ^a	<1 ^a	<1 ^a
C7	Gastric	17.6 ^e	9.6 ^d	7.1 ^c	4.7 ^a	4.8 ^a	6.2 ^b
	Intestinal	10.3 ^d	5.9 ^c	2.1 ^a	2.1 ^a	2.1 ^a	3.1 ^b

758 Values are average level of three triplicates. % RSDs in all cases were <10. Means with different
759 superscript letters are different at P<0.05.

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762 **Table 5.** AFB1 adsorption (0.02-4 mg/L) Langmuir and Freundlich parameters of 14 adsorbents
 763 tested at 0.02% (w/v), in gastric (pH 1.3) and intestinal (pH 6.8) simulated juice. B: pre-selected
 764 bentonites; C: commercial adsorbents.

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Adsorbent	Juice	Langmuir			Freundlich		
		Q_{max} (mg/g)	K_L (L/mg)	RMSE	K_F (mg/L)	N	RMSE
B1	Gastric	5.2± 0.3	17.5± 2.4	0.09	12.1± 0.6	1.7± 0.1	0.06
	Intestinal	20.4± 3.4	14.8± 5.9	0.97	38.4± 2.1	1.9± 0.1	0.30
B2	Gastric	10.2± 0.9	6.4± 1.1	0.16	15.8± 0.1	1.6± 0.0	0.02
	Intestinal	31.1± 5.8	3.5± 1.3	1.09	31.3± 1.1	1.7± 0.1	0.39
B3	Gastric	6.7± 0.4	3.8± 0.5	0.13	6.3± 0.2	1.8± 0.1	0.12
	Intestinal	20.4± 2.9	2.9± 1.1	1.22	15.2± 0.3	2.1± 0.1	0.44
B4	Gastric	5.2± 0.2	14.1± 1.6	0.08	10.3± 0.6	1.8± 0.1	0.08
	Intestinal	22.7± 1.7	6.4± 1.0	0.47	29.9± 1.8	1.7± 0.1	0.46
B5	Gastric	9.0± 3.3	5.2± 3.0	0.21	15.2± 1.9	1.4± 0.1	0.13
	Intestinal	10.6± 1.5	42.6± 15.1	0.45	36.9± 3.4	1.8± 0.1	0.19
B6	Gastric	13.7± 2.0	3.2± 0.8	0.32	14.1± 0.2	1.6± 0.0	0.08
	Intestinal	24.5± 2.1	8.9± 1.4	0.34	49.1± 1.3	1.5± 0.0	0.12
B7	Gastric	11.9± 1.9	3.9± 1.5	0.63	10.7± 0.3	2.0± 0.1	0.23
	Intestinal	23.3± 3.7	7.8± 2.4	0.60	41.5± 2.3	1.6± 0.0	0.27
C1	Gastric	7.3± 0.7	7.0± 1.7	0.27	9.0± 0.5	1.9± 0.1	0.19
	Intestinal	20.7± 2.7	11.9± 4.7	1.35	26.2± 0.6	2.4± 0.1	0.28
C2	Gastric	2.2± 0.3	2.3± 0.7	0.08	1.6± 0.1	1.8± 0.1	0.06
	Intestinal	14.9± 4.2	0.3± 0.1	0.44	3.4± 0.1	1.5± 0.1	0.26
C3	Gastric	2.6± 0.2	3.0± 0.8	0.12	2.0± 0.1	2.1± 0.1	0.07
	Intestinal	6.3± 0.5	1.8± 0.4	0.29	3.6± 0.1	2.3± 0.1	0.18
C4	Gastric	7.4± 1.2	2.8± 0.8	0.19	7.1± 0.6	1.5± 0.1	0.19
	Intestinal	19.1± 0.8	20.2± 2.8	0.57	26.0± 2.0	2.5± 0.2	0.88
C5	Gastric	13.3± 1.2	2.0± 0.4	0.30	9.3± 0.1	1.7± 0.0	0.07
	Intestinal	23.6± 0.9	4.6± 0.4	0.25	26.6± 1.3	1.7± 0.1	0.46
C6	Gastric	6.3± 0.6	1.8± 0.2	0.04	5.6± 0.2	1.3± 0.1	0.05
	Intestinal	20.6± 3.4	2.3± 0.9	1.11	14.4± 0.2	2.0± 0.1	0.31
C7	Gastric	3.2± 0.5	4.7± 1.4	0.09	3.9± 0.1	1.6± 0.1	0.03
	Intestinal	15.7± 0.6	4.3± 0.4	0.30	13.7± 0.7	2.1± 0.2	0.63

766 Q_{max} : maximum adsorption capacity; K_L : Langmuir affinity constant; K_F : Freundlich capacity constant; n : adsorption
 767 intensity; RMSE: root-mean-square error; NC (not converge).

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770 **Table 6.** OTA adsorption (0.05-1 mg/L) Langmuir and Freundlich parameters of 14 adsorbents
 771 tested at 0.02% (w/v), in gastric (pH 1.3) and intestinal (pH 6.8) simulated juice. B: pre-selected
 772 bentonites; C: commercial adsorbents.

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Adsorbent	Juice	Langmuir			Freundlich		
		Q_{max} (mg/g)	K_L (L/mg)	RMSE	K_F (mg/L)	N	RMSE
B1	Gastric	NC	NC	NC	0.06	0.8± 0.0	0.0009
	Intestinal	NC	NC	NC	0.00	0.9± 0.1	0.0002
B2	Gastric	NC	NC	NC	0.01	2.2± 0.6	0.0011
	Intestinal	NC	NC	NC	NC	NC	NC
B3	Gastric	NC	NC	NC	0.12	3.1± 0.4	0.007
	Intestinal	NC	NC	NC	NC	NC	NC
B4	Gastric	1.6± 0.2	1.6± 0.4	0.0	1.08	1.6± 0.1	0.0309
	Intestinal	NC	NC	NC	0.24	0.8± 0.2	0.0196
B5	Gastric	NC	NC	NC	0.04	1.0± 0.0	0.0010
	Intestinal	NC	NC	NC	0.05	1.0± 0.1	0.0004
B6	Gastric	0.5± 0.4	0.3± 0.2	0.00	0.12	1.1± 0.1	0.0015
	Intestinal	NC	NC	NC	NC	2.4± 0.4	0.0005
B7	Gastric	NC	NC	NC	0.06	0.9± 0.1	0.0025
	Intestinal	NC	NC	NC	NC	1.1± 0.3	0.0009
C1	Gastric	0.4± 0.1	2.8± 1.7	0.0	0.32	2.1± 0.3	0.0231
	Intestinal	NC	NC	NC	NC	NC	NC
C2	Gastric	0.2± 0.1	1.4± 0.9	0.0	0.14	1.8± 0.3	0.0131
	Intestinal	NC	NC	NC	NC	NC	NC
C3	Gastric	0.6± 0.2	1.0± 0.6	0.0	0.28	1.6± 0.1	0.0170
	Intestinal	NC	NC	NC	0.04	6.3± 0.6	0.0016
C4	Gastric	0.3± 0.1	3.6± 2.7	0.0	0.23	2.1± 0.4	0.0244
	Intestinal	NC	NC	NC	0.04	5.3± 1.9	0.0054
C5	Gastric	NC	NC	NC	0.05	1.1± 0.1	0.0017
	Intestinal	NC	NC	NC	0.01	1.4± 0.2	0.0007
C6	Gastric	NC	NC	NC	0.02	0.2± 0.1	0.0006
	Intestinal	NC	NC	NC	NC	0.4± 0.2	0.0007
C7	Gastric	NC	NC	NC	0.01	1.0± 0.3	0.0011
	Intestinal	NC	NC	NC	NC	0.7± 0.2	0.0006

774 Q_{max} : maximum adsorption capacity; K_L : Langmuir affinity constant; K_F Freundlich capacity constant; n : adsorption
 775 intensity; RMSE: root-mean-square error; NC (not converge).

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787 **Table 7.** Effect of B2 and B4 adsorbent dosage on aflatoxin B₁ (AFB₁) and ochratoxin A (OTA)
 788 adsorption.

		Mycotoxin adsorption (%)	
Bentonite	Dosage (% , w/v)	AFB1	OTA
B2	0.02	97.9 ^a	3.2 ^a
	0.12	99.7 ^b	18.7 ^b
	0.20	99.8 ^b	27.7 ^c
B4	0.02	96.3 ^a	15.1 ^a
	0.12	99.8 ^b	55.0 ^b
	0.20	99.9 ^b	75.0 ^c

Values are average level of three triplicates. % RSDs in all cases were <5. Means with different superscript letters are different at P<0.05.

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