The peanut is known as food susceptible to contamination by aflatoxin producing fungi when poorly preserved or during its processing, which may be contaminated with fungi aflatoxigenics from the collection of peanuts to the final product. The peanut cream is a traditional Brazilian produced based on peanuts, cassava flour and sugar. Is sweet very consumed in the Northeast and southeastern Brazil. The objective of this study was to determine the occurrence of aflatoxin producing fungi in samples of peanut cream commercialized in Recife-PE. The peanut 1, 2 and 3 samples submitted in the format cylindrical containing 18g, 19g and 18g, respective. E sample 4 tablet format (15 g). The samples were analyzed by serial dilution method and then plated in the culture media DG-18 and AFPA for total count of yeast-like fungi and molds and aflatoxigenic fungus detection, respectively. The analyses were carried out in triplicate for each dilution. There was no presence of aflatoxigenic fungi in any of the samples analysed, indicating that all brands were within the Brazilian legislation with regard to the presence of toxigenic fungi. Sample two presented yeast fungi in only a dilution (10⁻¹). All four samples presented low contamination with fungi evidenced in the medium DG-18, showing an average of one to two colonies of fungus per sample, regardless of the 10⁻¹ dilution until to 10⁻³. On of the above it is concluded that the samples of peanut cream commercialized in Recife-PE are conditions for human consumption without risk to health.