



Novel integrated strategies for worldwide Mycotoxin Reduction
in food and feed chains



MycoRed Workshop

Mycotoxicological Risks in Mediterranean Countries: Economic Impact, Prevention, Management and Control

Cairo, Egypt

25-27 October 2010

**Symposium Location
Cairo-Egypt**

PRELIMINARY PROGRAM

Monday 25 October 2010

08:00 – 08:50 - Registration

Opening Ceremony

Chairperson: Hassan Amra

08:50 – 09:00 - **Welcome Remarks**

Plenary Presentations

09:00 – 09:15 Improvement of the cooperation among Mediterranean Countries, Khaled Makkuok, Lebanon

09:15 – 9:45 National Research Program on Mycotoxins in Egypt, Prof. H. Amra, Egypt

9:45 – 10:30 European strategies for Mycotoxin reduction: the MycoRed project, A. Logrieco, Italy

10:30 – 11:00

Coffee break



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1st Session: Economic impact of Mycotoxins and occurrence in Mediterranean countries

Chairpersons: Antonio F. Logrieco - Khaled Makkuok

- 11:00 – 11:30 Main lecture: Economic Impact, *INC representative*, Spain.
- 11:30 – 11:50 Current situations on the occurrence of mycotoxins and toxigenic fungi in SPAIN, Jordi Manes, University of Valencia, Spain
- 11:50 – 12:10 Current situations on the occurrence of mycotoxins and toxigenic fungi in FRANCE, Ahmed Lebrihi, ENSA, France
- 12:10 – 12:30 Current situation on the occurrence of mycotoxins and toxigenic fungi in ITALY, A. Moretti, CNR, Italy
- 12:30 – 12:50 Occurrence of Mycotoxins in CATALONIA (Spain) and Global Exposure Assessment, Vicente Sanchis, Food Technology Department, University of Lleida, Spain

12:50 – 14:30

Lunch break

2nd Session: Mycotoxin risks and occurrence in the Mediterranean countries

Chairpersons: Vicente Sanchis – A. M. Abdelhamid

- 14:30 – 15:00 Main lecture: Risks and effects of different climate areas of Mediterranean basin on mycotoxins, Paola Battilani, UCSC, Italy
- 15:00 – 15:20 Current situation on the occurrence of mycotoxins and toxigenic fungi in MOROCCO, A. Abdellah Zinedine, Laboratory of Food Toxicology, National Institute of Health (INH), Morocco
- 15:20 – 15:40 Current situation on the occurrence of mycotoxins and toxigenic fungi in PORTUGAL, Luís Abrunhosa, Department of Biological Engineering, University of Minho, Campus de Gualtar, Portugal
- 15:40 – 16:00 Current situation on the occurrence of mycotoxins and toxigenic fungi in CYPRUS, Eleni Ioannou Kakouri, Food Additives, Contaminants, Food Contact Materials and Safety of Toys Section State General Laboratory, Cyprus
- 16:00 – 16:20 Current situation on the occurrence of mycotoxins and toxigenic fungi in TURKEY, Guner Ozay, TUBITAK MAM, Turkey



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16:20 -16:50

Coffee break

16:50 – 17:10

Current situation on the occurrence of mycotoxins and toxigenic fungi in SYRIA, Iyad Ghanem, Biochemistry and toxicology Division, Dept. Mol. Biol. & Biotech, AECS Syria

17:10 – 17:30

Current situations on the occurrence of mycotoxins and toxigenic fungi in LEBANON. Dr. Ali Atoui, Lebanese National Council for Scientific Research, Lebanon

17:30 – 18:00

Proposal for the creation of Mycotoxin network for Mediterranean area food safety, Antonio F. Logrieco

Tuesday 26 October 2010

3rd Session: Mycotoxin reduction strategies

Chairpersons: Prof. Reda Mashally – Prof. A.Abdellah Zinedine

08:30 - 09:00

Main lecture: Monitoring and reduction of mycotoxins Biocontrol. A. Moretti, CNR ISPA, Italy

09:00 – 09:20

Occurrence and management of mycotoxins and toxigenic fungi in grapes and pistachio nuts in Greece, Dimitris Tsitsigiannis, Department of Crop Science, Agricultural University of Athens, Greece

09:20 – 09:40

Aflatoxin biocontrol in food and feed products. M. Metwally, Dairy Science and Technology Department, Faculty of Agriculture, Cairo University, Egypt.

09:40 – 10:00

Saccharomyces cerevisiae and *Lactobacillus rhamnosus* potentially inhibit Aflatoxins production in vitro and in vivo studies. S. Nada

10:00 – 10:20

Ochratoxin A removal from aqueous medium by *Lactobacillus* species. A. Hathout

10:20 - 10:50

Coffee break

10:50 – 11:10

Comparative study for dairy starters against Aflatoxin B₁ binding, A. Nouh

11:10 – 11:30

Influence of the dietary fiber inulin on the bioaccessibility and bioavailability of the enniatins A, A1, B, B1 contained in wheat crispy bread, Dr. G. Meca, University of Valencia, Spain

11:30 – 11:50

Characterization of volatile oils of Ginger and Parsley and Evaluation of their Antifungal and Anti-aflatoxigenic activity against *Aspergillus Flavus*, Bassem Sabry



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11:50 – 12:10 Evaluate the efficiency of new bio-agents, Fluramil and basilin on the growth of blue and green moulds diseases fungi *Penicillium italicum* and *Penicillium digitatum* on citrus fruits . Abeer F. M. Al-rubaie. College of Science, University of Babylon, College of Science, University of Kufa, Iraq.

11:50 - 12:50 Selection of 4 poster/abstracts (15 min. each)

12:50 – 14:30

Lunch break

4th Session: Mycotoxins in food chains and health

Chairpersons: Gordon Shepard –M. Metwally

14:30 – 15:00 Main lecture: Human health impacts and risk assessment of mycotoxins. G. Shepard, MRC, South Africa

15:00 – 15:20 Aflatoxin residues and associated pathological changes in broiler birds. Prof. Muhammad Kashif

15:20 – 15:40 Biomarker survey of aflatoxin and deoxynivalenol exposure. H. El Nezami

15:40 – 16:00 Ochratoxin A occurrence in imported green coffee and influence of industrial processing , Dr. A. Atoui

16:00 – 16:30

Coffee break

16:30 – 16:50 Mycotoxicological survey of corn and corn gluten meal. Prof. Kashif

16:50 – 17:10 Harvest year 2009: the case of the Deoxynivalenol mycotoxin, Dr. Fatma

17:10 – 17:30 Mycotoxins and toxigenic fungi in grape-wine chain in Turkey: 2009 year studies, Dr. Hayrettin Özer, TUBITAK MRC Food Institute, Turkey.

17:30 – 17:50 Mycotoxin and aflatoxin in dairy products. Prof. M. Metwally. Dairy Science and Technology Department, Faculty of Agriculture, Cairo University, Egypt

17:50 – 18:15 Mycotoxin control - Regulations and enforcement. Prof. A. M. Abdel Hamied

18:15 – 18:45

Poster exhibition

20.00 – 23.00 SOCIAL DINNER – FAREWELL PARTY



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Wednesday 27 October 2010

5th Session: Mycotoxins miscellaneous topics

Chairpersons: Amr El Banna –Paola Battilani

- 08.30 – 9.00 Main lecture: Sampling issues in mycotoxin analysis , Gordon S. Shephard, MRC, South Africa
- 09:00 – 09:20 Mycotoxin contamination of feed grade maize imported to MENA region in 2009-2010, Olga Averkieva, Kemin Europa N.V., Belgium
- 09:20 – 09:40 Alternaria fungi toxins for food poisoning and spoilage. Prof. Amr El Banna, Food Science and Technology Department, Faculty of Agriculture, Alexandria University.
- 09:40 – 10:00 Further data on the presence of Fusarium emerging mycotoxins enniatins, fusaproliferin and beauvericin in cereals available on the Spanish markets. Jordi Mañes, University of Valencia, Spain
- 10:00 – 10:20 Role of resistance and chemical control of FHB to prevent mycotoxin contamination in wheat. Szabolcs Lehoczki-Krsjak
- 10:20 – 10:50 *Coffee break*
- 10:50 – 11:10 Evaluate the efficiency of new bio-agents, Fluramil and basilin on the growth of blue and green moulds diseases fungi *Penicillium italicum* and *Penicillium digitatum* on citrus fruits. Abeer F. M. College of Science, University of Babylon, College of Science, University of Kufa, Iraq.
- 11:10 – 11:30 Thirty two years of mycotoxins research, Dr. A. M. Abdelhamid
- 11:30 – 11:50 Toxic Effects of Mycotoxins on Eukaryotic cells. Amira A. Ahmed
- 11:50 - 12:10 Current situation on the occurrence of mycotoxins and toxigenic fungi in Egypt. Dr.
- 12:10 – 13:00 Future Plans and Concluding Remarks, Hassan Amra, NRC, Egypt.