



December 2010– Issue n.3

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This is the 3rd edition of the MycoRed e-newsletter. In this newsletter you will find information about project on going activities and useful news regarding mycotoxins in food and feed.

Enjoy your time with the MycoRed newsletter!

Antonio F. Logrieco - MycoRed Coordinator

*Help us to disseminate awareness about mycotoxins reduction:
please forward this newsletter to other interested parties!*

Visit us on www.mycored.eu

MycoRed 2011 programme





MycoRed international Conference **AFRICA 2011**

April 4- 6, 2011
Cape Town, South Africa

The **MycoRed Africa 2011 Conference** will bring together a range of international experts to discuss mycotoxicological issues in general and mycotoxin reduction measures in particular.

The academic programme aims to address a wide range of issues concerning mycotoxins, including their production by mycotoxigenic fungi, natural occurrence, their fate during processing from farm to plate, toxicology and regulatory control. Emphasis will be placed on the conference theme, but prominence will be given to the problems in

	<p>different African environments and their potential solutions. The conference is organized by Gordon Shephard from MRC. Conference Website</p>
	<h3><u>MycoRed Workshop Russia 2011</u></h3> <p>Mid June 2011 Moscow, Russia</p> <p>The thematic workshop in a ICPC (International Co-operation Partner Countries) country has been scheduled to be held in the first or second week of June 2011 in Moscow (2 full days) on the topic: <i>“Mycotoxin analysis in food and feeds”</i>. INBI is organizing the workshop, and is involving representatives of major leading Russian R&D organizations and stakeholders. Contact: Boris Dzantiev (dzantiev@inbi.ras.ru)</p>
	<h3><u>2nd ISM-MycoRed Mediterranean Workshop Turkey 2011</u></h3> <p>October 14, 2011 Istanbul, Turkey</p> <p>The 2nd ISM-MycoRed Mediterranean Workshop on the topic <i>“Mycotoxicological Risks in Mediterranean Countries: Economic Impact, Prevention, Management and Control”</i> will be held in Istanbul on 14th October 2011 in the framework of has been scheduled by TUBITAK to be held in the framework of the 4th International Food and Nutrition Congress and 3th SAFE Consortium International Congress on Food Safety. Organising Committee is chaired by Dr. Harmen HOFSTRA (Safe Consortium, Belgium) and Assoc. Prof. Güner ÖZAY (TÜBİTAK MAM, Turkey- e-mail: Guner.Ozay@mam.gov.tr).</p>



Novel integrated strategies for worldwide mycotoxin reduction in food and feed chains



MycoRed International Conference South&Central America 2011

November 15-18, 2011
Mendoza, Argentina

The MycoRed South &Central America Conference 2011 will be held in Mendoza in November 2011. preliminary actions are on going to organize the Conference on "*Reducing mycotoxins in the food and feed chains in Latin America in a global context*".

Topics:

- Pre-harvest mycotoxins reduction: Plant resistance, Cultural Practices, Biocontrol approaches, Predictive models;
- Mycotoxin post-harvest
- Reduction of mycotoxins during processing food and feeds
- Biodiversity
- Novel methodology to study toxigenic fungi and mycotoxins
- Bioavailability and detoxification of mycotoxins, Fungal Genome and mycotoxins,
- Exposure to mycotoxins and risk analysis, Education in Mycotoxicology.

Organising Committee is chaired by prof. Sophia Chulze of UNRC (e-mail: .schulze@exa.unrc.edu.ar).

Other Upcoming events



Fusarium Laboratory Workshop 2011

June 19-24, 2011
Kansas State University, Manhattan, Kansas, USA

The workshop will be taught by eight international *Fusarium* experts. Participants will be introduced to standard morphological, genetic and molecular biological techniques used to identify and characterize strains of *Fusarium*.

Participants will learn to use morphological characters to identify the most common *Fusarium* species, how to make tests for vegetative



Novel integrated strategies for worldwide mycotoxin reduction in food and feed chains



compatibility groups (VCGs) and cross-fertility, and how to extract, PCR amplify DNA, and analyze DNA sequences.

More than half of the time will be spent in the laboratory working with standard strains. Students may bring some of their own strains.

Organizer: John F. Leslie, Department of Plant Pathology, Kansas State University

[Website](#)

The screenshot shows the ASSET 2011 website with a navigation menu on the left, a central image collage of various food products, and a 'Sponsored by' section at the bottom featuring the Safefood logo. The main heading is 'ASSET 2011' with the date '21-24 March 2011'.

ASSET 2011

March 21-24, 2011

Queen's University Belfast, Ireland

The ASSET Research Centre (Queen's University Belfast) in collaboration with Safefood is organizing the International Conference on food safety.

The conference to be held in Belfast will concentrate on three key themes:

- Reviewing recent progress in delivering safe and authentic food to the consumer
- Identifying the greatest current and emerging threats to the integrity of the agri-food supply
- Delivering new analytical means of verifying the integrity of the agri-food supply chain

All stakeholders in food integrity; scientists, regulators and industry representatives should attend this important event.

[Conference website](#)

The screenshot shows the RAFA 2011 website with a large orange header '5th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS' and the dates '1-4 November, 2011 • Prague, Czech Republic'. Below the header is a list of topics and a URL 'www.rafa2011.eu'.

RAFA 2011- 5th International Symposium on Recent Advances in Food Analysis

March 21-24, 2011

Queen's University Belfast, Ireland

The RAFA 2011 will focus on recent advanced analytical & bioanalytical technologies and emerging food-related applications in following areas:

- Allergens,
- Flavours and odours,
- Genetically modified organisms (GMO's),
- Industrial contaminants
- Mycotoxins, marine and plant toxins,
- Nanoparticles,
- Packaging contaminants
- Pesticide and veterinary drug residues

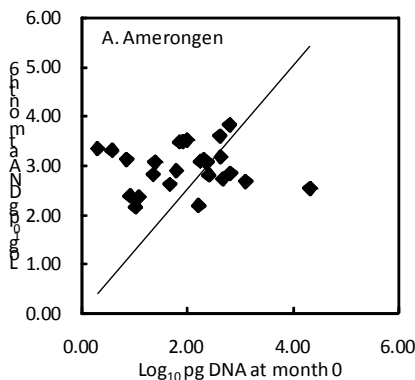


- Processing contaminants,
- Authenticity, Traceability, Fraud
- Novel foods & supplements
- Organic foods

More information at [Conference website](#)

What's on...MycoRed research

WP
1



Optimization of plant resistance & fungicide use

Ref. Akos Mesterhazy

Identification of host factors that influence mycotoxin biosynthesis: first results have been achieved comparing the seeds 48 h after infection with the control, in susceptible and resistant maize lines infected with *F. verticillioides*.

A **farm scale fungicide technology** is being developed: the farm scale tests on three cultivars Békés, Kalász and Feny with ten fungicides are evaluated for FHB severity, FDK and DON contamination both under artificial and natural infections conditions.

In the small plot tests 80-90 % reduction of disease and toxin contamination: the best was Prosaro, but because of the rather dry weather also fungicides with normally lower efficacy gave acceptable performance.

WP
2



Biocontrol reducing mycotoxins in cropping systems

Ref. Jürgen Köhl

Selected antagonists were tested in field experiments in wheat and maize in The Netherlands, Italy and Argentina to reduce mycotoxins produced by *Fusarium* spp.. Various experiments were carried out in peanuts and maize aiming at the reduction of aflatoxin produced by *Aspergillus* spp. Economics of large



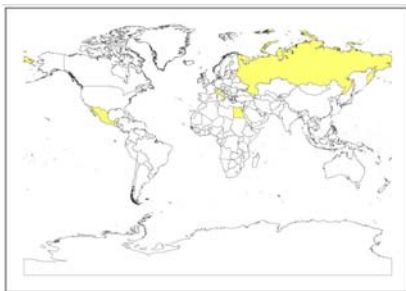
scale production of selected antagonist has been preliminarily assessed. In Nigeria, 64 maize fields (62 ha) and 8 peanut fields (5 ha) have been treated with Aflasafe™. The product contains a mixture of four atoxigenic *Aspergillus flavus* strains. Aflatoxin contents in products harvested from treated fields were about 80% lower compared to untreated fields.

Modelling and development of Decision Support System

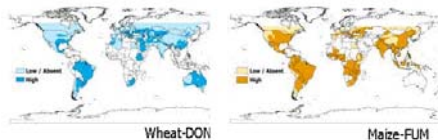
Ref. Paola Battilani

All available data were collected to chose/develop **predictive models** for mycotoxin contamination in wheat, maize and grapes. A sampling protocol was developed for all the crops sampling points were defined in all countries involved; relevant mycotoxins were quantified in all the wheat samples at harvest. A questionnaire was prepared suitable to collect all data regarding geographic coordinates and cropping system of the selected crops and filled for each sample. A meteorological station reasonably close was selected for each sampling point and meteorological data were collected. All data were stored in a **data base** and they were/will be used for model validation.

WP 3



Places selected for wheat sampling in 2009



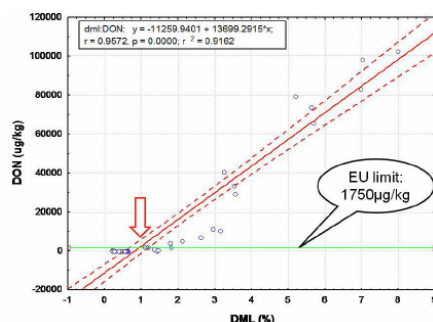
Risk Maps drawn for the risk of mycotoxin contamination in different crops.

Novel post-harvest and storage handling practices

Ref. Naresh Magan

Four aspects of the post-harvest strategies were developed in the second half of 2010. The effect of environmental factors relevant to EU legislative limits (DON, FUM and AFs) on respiration of wheat maize, and hazelnuts inoculated with key mycotoxigenic fungi were done. Data was used to develop **models** to relate **environmental factors** to dry matter loss (DML) and to mycotoxin contamination. O₃ has been tested in vitro for efficacy against

WP 4





A.flavus. A large number of novel compounds have been screened for efficacy against *F.graminearum*, *F.verticillioides*, *A.flavus*, *A.carbonarius*, *P.verrucosum* and *A.westerdijkiae* and control of mycotoxins. The best ones have now been chosen for *in situ* storage experiments. **Wireless sensor network** devices have been developed for introduction into pilot scale grain silos for monitoring temperature, humidity and CO₂.

WP 5

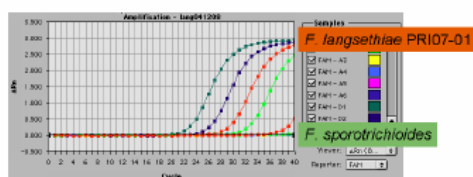


Novel application of food processing technologies

Ref. Isabelle Oswald

Agricultural by products and commercial mycotoxin detoxifying agents have been tested **in vitro** for their ability to bind simultaneously AFB₁, ZEA, FB₁, OTA and DON (AFB₁, ZEA, FB₁ and OTA >80%). Pilot experiments were performed to determine **in vivo** parameters that should be use to determine the toxicity of mycotoxin and the subsequent effect of agricultural and commercial products. The ability of yeast strains to detoxify **AFB₁** and **OTA** has been initiated (up to **77%**). The efficacy and safety of food processing procedures in reducing mycotoxin content has been initiated. Sulphuration dehulling/peeling and sorting of apricot seed **reduced AFB₁** in the final product (**75-91%**). Pilot, **in vitro** tests were performed to asses the cellular toxicity of FB₁.

WP 6



Advanced technologies for diagnostics, quantitative detection and novel approaches to control toxigenic fungi

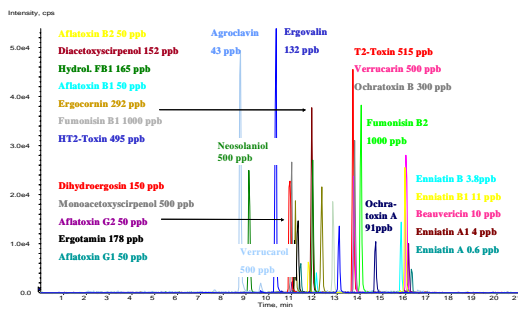
Ref. Rolf Geisen

The strain collection kept at CNR has been extensively increased with respect to toxigenic Fusaria, Aspergilli and Penicillia. For important species of that collection specific primers and new detection methods have been established. Molecular characterization of Aspergillus species



section Nigri isolated from grapes have been performed. The influence of external stress factors on aflatoxin producing *Aspergilli* and on ochratoxin producing *Penicillia* have been analysed. Especially the influence of light of different wave length on growth of several food borne fungi and especially on ochratoxin A biosynthesis has been carried out.

WP 7



Advanced analytical tools for rapid multi-toxins detection of mycotoxins and relevant biomarkers

Ref. Rudolf Krška

Methods using LC-MS/MS and conventional HPLC have been developed, extended to 250 fungal metabolites and finally validated for the target matrices of the project. So far, the method has been applied to over 500 samples from other work packages (WP 1-6), providing quantitative data both on the related primary target mycotoxins and on the other fungal metabolites present in the samples. Moreover, two LC-MS/MS methods have been developed for the simultaneous determination of urinary multi-mycotoxin biomarkers such as AFM₁, OTA, DON, DOM-1, α-ZOH, β-ZOH and FB₁ or the glucuronide-conjugates of DON and ZON in urine. A human pilot study in Africa has been planned to test the sensitivity and selectivity of the multi-mycotoxin biomarker methods. Either rapid lateral flow tests or fluorescence polarization immunoassay for the determination of DON, aflatoxins and fumonisins have also been validated and checked for cross-reactivities with derivatives.



MycoRed publications

Food Additives & Contaminants, 2010

Vol. 27 616-628

Prevention of Fusarium mycotoxin contamination by breeding and fungicide application in wheat.

Lehoczki-Krsjak Sz., Szabó-Hevér Á., Tóth B., Kótai Cs., Bartók T., Varga M., Farády L. and Mesterházy Á., CRC arising from **WP1**

Food Additives & Contaminants, 2010

Vol. 27 (5) 651-657

Strategies to reduce mycotoxin levels in maize during storage: a review

S.N. Chulze, UNRC - arising from **WP4**

Food Additives & Contaminants, 2010

Vol. - 27, 644-650 *Limiting mycotoxins in wheat.*

Magan, N., Aldred, D., Mylona, K. & R.J.M. Lambert, UC - arising from **WP4**

Food Engineering and Ingredients, 2010

Vol 35, 27-30

Limiting mycotoxins in cereals post-harvest

Magan, N. & Aldred, N., UC – arising from **WP4**

Mycotoxin Reduction in Grain Chains: A Practical Guide, 2010

Edited by J.F. Leslie and A. Logrieco, in press.

Physical and chemical methods for mycotoxins decontamination in maize.

Grenier B, Loureiro-Bracarense A.P. and Oswald IP, INRA - arising from **WP5**

Mycotoxin Reduction in Grain Chains: A Practical Guide, 2010

Edited by J.F. Leslie and A. Logrieco, in press.

Mycotoxin Reduction in Animals – Adsorption and biological detoxification

Jans D., Pedrosa K., Schatzmayr D., Bertin G., Grenier B., DTU - arising from **WP5**

J. Nutr., 2010

Vol. 140: 1956–1962.

Deoxynivalenol impairs porcine intestinal barrier function and decreases the protein expression of claudin-4 through a Mitogen Activated Protein kinase dependant mechanism.

Pinton P., Braicu C., Nougayrede J.P., Laffitte J., Taranul. and Oswald I.P., INRA - arising from **WP5**

Current Immunology Reviews, 2010

Under revision.

Effects of some fungal toxins, the trichothecenes, on the epithelial intestinal barrier.

Pinton P., Guzylack L., Kolf-Clauw M., Oswald I.P., INRA - arising from **WP5**

Mycotox Research, 2010

Vol. 26

Influence of light on ochratoxin biosynthesis by Penicillium

Markus Schmidt-Heydt & Heiko Bode & Frank Raupp & Rolf Geisen, MRI - arising from **WP6**

Journal Agriculture Food Chemistry, 2010

Vol. 58 9266-9272

Correlation of Mycotoxin Fumonisin B₂ production and presence of the Fumonisin biosynthetic gene fum8 in Aspergillus niger from Grape

A. Susca, R. H. Proctor, G. Mulè, G. Stea, A. Ritieni, A. Logrieco, A. Moretti, CNR – DSA - arising from **WP6**

Food Additives & Contaminants, 2010

Vol. 27 (5) 718-728

Identification, mycotoxin risk and pathogenicity of Fusarium species associated with fig endosepsis in Apulia, Italy

A. Moretti; R. Ferracane; S. Somma ; V. Ricci; G. Mulè; A. Susca; A. Ritieni, and A. F. Logrieco, CNR - DSA - arising from **WP6**

Food Additives & Contaminants, 2010



Vol. 27 (5) 729-737

Trichothecene and beauvericin mycotoxin production and genetic variability in Fusarium poae isolated from wheat kernels from northern Italy
S. Somma; C. Alvarez; V. Ricci; R. Ferracane; A. Ritieni, A. F. Logrieco and A. Moretti, CNR - DSA arising from **WP6**

Applied Biochemistry and Microbiology, 2010

Vol. 46, No 3 pp. 253–266

Immunochemical methods of mycotoxins analysis

A. E. Urusov, A. V. Zherdev, B. B. Dzantiev, INBI - arising from **WP7**

Journal Agriculture Food Chemistry, 2010 Vol. 58 (8) 4853

Widespread Occurrence of the Mycotoxin Fumonisin B2 in Wine
Jesper Mølgaard Mogensen, Thomas Ostenfeld Larsen, and Kristian Fog Nielsen, DTU- arising from **WP7**

Food Additives & Contaminants, 2010

Vol. 27 (8) 1136-1141

Natural occurrence of fumonisin B2 in red wine from Italy

A. Logrieco; R. Ferracane; A. Visconti; A. Ritieni, CNR – DSA - arising from **WP7**

Food Additives & Contaminants, 2010

Vol. 1-5

First Occurrence of free and conjugated Fusarium mycotoxins in cereal-based food

O. Vendl, C. Crews, S. MacDonald, R. Krska and F. Berthiller, IFA BOKU arising from **WP7**

Food Additives & Contaminants, 2010

ISM Conference 2009: worldwide Mycotoxin Reduction in food and Feed Chains

Guest Editor: Franc Berthiller Volume 27 Number 5 May 2010 -arising from **WP8**

What's on..MycORed network&dissemination

MycORed Global Network and international cooperation

MycORed is enforcing its **Global Cooperation System**, establishing new alliances with international organisations, research bodies, universities.

We would like to enlarge the network inviting your organization to join our global network to improve Mycotoxin awareness and synergetic research all over the world!

Joint actions

🔄 **MoniQa** project has been our **co-organizer** of the **training course in Malaysia** (SubTask 8.2.2 – Training course for capacity building in mycotoxin-safe food trade).

🔄 **A lesson and practical training** in laboratory on multiplex dipstick developed within **EU project CONFIDENCE** has been held at training course "Detection techniques for mycotoxin and toxigenic fungi in the food chain"(Oct 4-8 2010) in Bari.

🔄 **Kevin Healy**, Manager at Plant Programs National Residue Survey, Food Division - Biosecurity



Services Group- Australia visited last 16-17 Nov 2010 the CNR labs and offices in Italy, after his participation at MycoRed Training course on-line "Detection techniques for mycotoxin and toxigenic fungi in the food chain".

During the MycoRed workshop in Egypt the project Coordinator made a proposal for the creation of a **Mycotoxin network for the Mediterranean area food safety** in cooperation with Mediterranean Phytopathological Union (MPU). North African and Mediterranean experts, stakeholder and scientists welcomed the idea with pleasure and interest. Preliminary actions have been carried on to start with this network.

At the successful International Conference 2010 in Malaysia the MycoRed Coordinator proposed to local organizers, experts and stakeholders to create a **Mycotoxin network for the South East Asia and Pacific Rim area** in order to cooperate and share experience in this field. The proposal has been welcomed with enthusiasm.

Last International Scientific Alliances



Alliance with Maya Pineiro, FAO, Senior Officer- Food Safety and Control for cooperation with our project.

FAO expressed its participation at MycoRed International Conference 2010 (Malaysia) by membership of Prof. Ezzeddine Butriff in IAC, sponsoring the MycoRed International Conference 2010 (Malaysia) and providing a sampling video for training course in Malaysia 2010.

International twinings

MycoRed is included in two international twinning with CANADA and ARGENTINA

- The **Canadian Twinning** will support the final international Conference of MycoRed will be held in **Ottawa, Canada in 2012**.
- Dr. Ting Zhou, Research Scientist, AAFC Guelph Food Research Centre, Ontario, visited CNR labs in Bari last November 16, and met CNR director and MycoRed Coordinator to discuss scientific aspects of the current twinning.
- In the framework of the Canada-Italy Food Safety Workshop in Ottawa (16 Dec 2010) the **Current Twinning Europe Canada - Guelph Project** has been presented by Dr. Ting Zhou, with his talk "*Mitigation of food safety risks through detoxification of mycotoxins in feed and food matrices - a twinning project with MycoRed*" and by Dr. David Miller from Carleton University, Ottawa on "*Carleton-Guelph research on mycotoxins and MYCORED 2012*"



Italian Agri-Food Research and Innovation Mission to Canada
Ottawa
Thursday, December 16th, 2010

Canada-Italy Food Safety Workshop
Agriculture and Agri-Food Canada
Eastern Cereal and Oilseed Research Centre
Venue: Salon A & B





WP Information, dissemination and education

Ref. Angelo Visconti

MycoRed presentations

- **Canada, Ottawa, 16 December 2010**, Canada-Italy Food Safety Workshop, Agriculture and Agri-Food Canada Eastern Cereal and Oilseed Research Centre (ECORC), "MycoRed - Current Status", presentation by Antonio F. Logrieco, CNR.
- **Chile, Santiago, 19 November 2010**, Seminario Internacional: Ocratoxina A en vinos chilenos organized by Vinnova Chile, Universidad de Concepcion and FAO; "MycoRed initiatives for worldwide mycotoxin reduction in food and feed" talk by Antonio F. Logrieco, CNR.
- **China, Beijing, 27/29 September 2010**, SELAMAT Sustainable Network, *International Workshop on Pesticide Residues & Mycotoxin and Food Safety*, "MycoRed initiatives for worldwide mycotoxin reduction in food and feed" talk by Antonio F. Logrieco, CNR.
- **Poland, Warsaw, 20/24 September 2010**, presentation at the *11th European Fusarium Seminar 'Fusarium - Mycotoxins, Taxonomy, Pathogenicity and Host Resistance'*, IHAR, "Main mycotoxin concern by *Fusarium* plant diseases in Europe: efforts to harmonize strategies for their reduction in food and feed chain" by A. F. Logrieco, CNR; "*Fusarium* mycotoxins and human health" by G. Shepard, MRC.
- **Germany, Berlin, 7-8 September 2010**, *European PhD conference in Food Science and Technology*, oral presentation on EU Projects on the MycoRed topic Sub-task 4.1 by Ms. K. Mylona, UC.
- **Scotland, Edinburgh, August 2010**, Poster at *International Mycological Congress*, by Prof. N. Magan, UC.
- **Spain, Barcellona, 19/23 July 2010**, *IUTOX 2010, the XII International Congress of Toxicology*, organized by the Spanish Association of Toxicology (AETOX) and EUROTOX in the name of the International Union of Toxicology (IUTOX). Introduction of MycoRed project by Antonio F. Logrieco in his main lecture entitled "Mycotoxicological risks of main European food/feed chains", CNR.
- **Greece, Athens, 30 June/1 July 2010**, II Workshop on "Twinning opportunities in Soil, Plant and Food research between the European Union, Argentina and MERCOSUR", organized by Participation in the meeting at the Ministry of Science and Technology (Argentina) on twinning activities. MycoRed has been represented by Dr. Moretti, CNR, Dr María Laura Ramirez of UNRC, A. Riffeni of UNIROMA1.
- **Mexico, Merida, 27 June /1 July 2010**, *Latin-American Congress on Mycotoxicology*, dissemination of the MycoRed project by Dr. Chulze, UCRC and presentation of posters on research results.
- **Germany, Berlin, 7-8 September 2010**, *European PhD conference in Food Science and Technology*, oral presentation on EU Projects on the MycoRed topic Sub-task 4.1 by Ms. K. Mylona, UC.
- **Italy, Rome, 23 June 2010**, *13th Congress of Mediterranean Phytopathological Union (MPU)*. Dr. Antonio Logrieco represented the running opportunities from MycoRed project for organizations and bodies operating in the field of safety food, CNR.
- **Nigeria, Ibadan, 21-30 June 2010**, a paper titled 'AflaSafe Security for Aflatoxin Contamination' was presented during the training workshop on 'Analysis of Mycotoxins', at the Nigerian Institute of Science Laboratory Technology, IITA.
- **Croatia, Osijek, 10 June 2010**, Conference ceremony "*Food Safety Risk Analysis*" - Vth anniversary of the Croatian Food Agency. During the speak on "Impact of climate change on food safety" MycoRed presentation by Paola Battilani, UCSC.
- **Denmark, Kgs. Lyngby, 14/16 June 2010**, *32nd Mycotoxin Workshop*, arranged by KF Nielsen and B. Andersen, DTU:
- Poster presentation: Fumonisin from *Aspergillus niger* in grapes and derived products by JM Mogensen, PB Knudsen, JC Frisvad, TO Larsen, KF Nielsen, DTU.
- **Romania, Constanta, 9/12 June 2010**, participation to the Annual Session of the Twenty-SRBC of Romanian Society of Cell Biology (Constanta) Ovidius University, Constanta, DSA.
- **Germany, Freising, 7/9 June, 2010**, *International Commission on Food Mycology Workshop 2010*: Fungi in foods and beverages: new research on spoilage, mycotoxins and prevention:
- "Fumonisin from *Aspergillus* in foods" presented by Frisvad, J.C., Mogensen, J.N., Larsen, T.O., Sørensen, M., Samson, R.A. and Nielsen KF, DTU.



- "Fumonisin from Fusarium and Aspergillus" presented by In. Thrane, U., Mogensen, J.M., Larsen, T.O., Månsson M., Frisvad, J.C. and Nielsen, K.F., DTU.
- Poster presentation : Ochratoxin A and fumonisin production by Aspergillus section Nigri in food from different origins. Taniwaki, M.H., Iamanaka, B.T., Ferranti, L.S., Copetti, M.V., Esper, L.M.R. and Frisvad, J.C., DTU.
- an oral paper was presented on Fusarium contamination and DON modelling in relation to environmental factors, International Commission for Food Mycology workshop by prof. Naresh Magan, UC.
- **Ghana, Accra, June 2010** , FARA portal (Forum for Agricultural Research in Africa, <http://faraportal.blip.tv/>), interview on Building expertise around Mycotoxins, Angelo Visconti, CNR.

Home Education

Two home education sessions have been held in **China, Beijing**, on September 27, 2010 by Antonio F. Logrieco, CNR addressed to 32 students at IMPLAD, the Institute of Medicinal Plant Development (IMPLAD), affiliated with the Chinese Academy of Medical Sciences (CAMS) and Peking Union Medical College (PUMC).



MycoRed Conferences & Workshop

2010 ISM - MYCORED JOINT CONFERENCE. MYCOTOXINS: RESEARCH ADVANCEMENT AND GLOBAL REDUCTION STRATEGIES

**1- 4 Dec 2010
Penang, Malaysia**

The international conference on mycotoxins has been held at Park Royal Hotel, Ferringi Beach, Penang. More than 200 experts have participated from about **30** countries, **30** international speakers, **80** posters.

The conference has been organized by Universiti Sains Malaysia (USM) and International Society of Mycotoxicology (ISM) together with the Ministry of Science and Technology Malaysia (MOSTI) as Co-organizer.

Congratulations to prof. **Baharuddin Salleh** and all the Local Organizing Committee who have been excellent in organizing the conference, putting together named international experts, paying attention to each detail and making the meeting relevant and attractive at scientific level.



Novel integrated strategies for worldwide mycotoxin reduction in food and feed chains



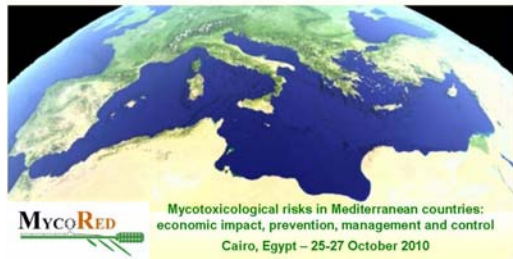
USM - MycoRed - MoniQA Training course

CAPACITY BUILDING IN MYCOTOXIN-SAFE FOOD TRADE

Penang, Malaysia
6-10 December 2010



"...Mycored MoniQA Joint Training Course has improved my capacity as the manager of mycotoxin testing laboratories and one of the researchers in the field of mycotoxin control in Indonesia.. ».



TRAINING COURSE FOR CAPACITY BUILDING IN MYCOTOXIN-SAFE FOOD TRADE

6- 10 Dec 2010
Penang, Malaysia

After the Conference a 5 days training course has been held in Penang. The training has been addressed to **27** inspectors and young researchers, and focused on transmitting on awareness, capacity of leading, improving surveillance and regulation, building a network. This training course has been co-sponsored and co-organized by the **MoniQa** EU Network of Excellence. This joint initiative has been very fruitful in terms of cooperation between two EU projects. Very positive feedbacks by participants have been received together with the request to replace this useful training course in the future.

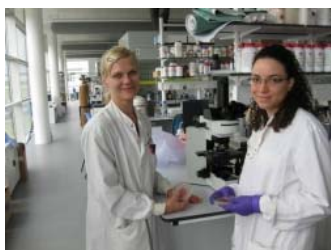
INTERNATIONAL WORKSHOP ON MYCOTOXICOLOGICAL RISKS IN MEDITERRANEAN COUNTRIES: ECONOMIC IMPACT, PREVENTION, MANAGEMENT AND CONTROL

25-27 October 2010
Cairo, Egypt

The workshop has been focused on the cooperation among Mediterranean Countries, with an overview on the current situation on the occurrence of mycotoxins and toxigenic fungi in the Mediterranean Basin. Prevention and control of mycotoxins in Mediterranean food and feed chain, as well as Mycotoxins of Public and Animal Health Significance in the Mediterranean have been discussed too. About 70 participants from North Africa and Mediterranean countries and expert joined the workshop.



«...it might be an opportune time to provide a little feedback on the sessions. The web learning process is a very good format and an excellent learning opportunity. Yourself and Mycored are to be congratulated on this innovative educational process. Of course there has been a couple of technical issues with audio and visual but these are to be expected...» (K. Healy, participant)



STV at Cranfield University



DETECTION TECHNIQUES FOR MYCOTOXIN AND TOXIGENIC FUNGI IN THE FOOD CHAIN TRAINING COURSE

4-8 October 2010
Bari, Italy

The one-week workshop-training course has been held in Bari to 20 young researchers and students from different countries. The aim was to demonstrate and teach traditional methods and new molecular, chemical and immunological systems for rapid, robust and user friendly identification of mycotoxins and toxigenic fungi in the food chain. Much of the course has been spent on practical training in the laboratory. Some sessions of this training course have been held **on line** giving a learning chance to people all over the world. About 30 attendees joined the classroom connecting by internet interacting with the instructors.

Short Term Visits

43 applications for Short Term Visits have been received under the 2010 STV call. IFA BOKU is coordinating this process. For the second round 8 young researchers coming from different countries (Brazil, China, Italy, Spain, Finland, Turkey and Hungary) have been hosted by labs of MycoRed network in Europe and Nigeria.

BerlinFOOD2010 European PhD Conference in Food Science and Technology 8-10 Sep. 2010

The NOVELQ consortium has invited PhD students from ongoing FP6 or FP7 project to present their work. For the first time PhD students and Young Researchers from different EU projects have been brought together discussing and sharing results from these projects on EU research topics in the fields related to food science and technology, food health and nutrition, as well as biotechnological applications in food production.



What's on.. other projects



3rd MoniQA International Conference (September 27-29, 2011)

After the success of the 1st MoniQA International Conference in Rome (2008) and the 2nd MoniQA International Conference in Krakow (2010) we invite you to join us again in Varna, Bulgaria in 2011. The theme "food safety and consumer protection" will form the overarching focus of the conference, bringing together food scientists from research and industry, socio-economists and policy makers. The conference will allow the MoniQA project to present its results and the plans for further developments of MoniQA as an association and will also provide ample room for discussion with stakeholders. Related EU projects will be invited to contribute and a special session will focus on food safety in Bulgaria.

The conference will give an in-depth look at the following thematic areas:

- Mycotoxins/Phycotoxins
- Food Allergens
- Chemical Contaminants
- Microbiological Contaminants
- Food Additives and Processing Toxicants
- Emerging Issues

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Thank you for your attention!

This work is funded by the European Commission, under the FP7 Food Quality and Safety Priority, within the framework of the Large Collaborative Project [MycoRed](#) – GA 222690 – entitled "design and development of novel integrated strategies for worldwide mycotoxin reduction in food and feed chains". The project is carried out by a consortium of 25 partners coordinated by [CNR ISPA](#) – Institute of Science of Food Production (Italy). The information reflects the authors views, the European Commission is not liable for any use of the information contained therein.

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