Max Rubner-Institut
Max Rubner Conference 2018
Haid-und-Neu-Straße 9
76131 Karlsruhe
Germany

Registration per e-mail, fax or mail

E-Mail: mrc@mri.bund.de
Fax +49 (0) 721 6625-111

Registration form Max Rubner Conference 2018 October 8-10, 2018

Max Rubner Conference 2018

Fungi and Mycotoxins in Foods

Occurrence - Biosynthesis - Impact - Control

We are pleased to announce the Max Rubner Conference 2018 (MRC2018) "Fungi and Mycotoxins in Food". Besides nutritional issues and food quality, food safety is one of the major tasks of the scientific portfolio of the Max Rubner-Institut. Mycotoxins are a general threat to food safety, especially in developing countries. It is generally accepted that the only way to combat mycotoxin production in foods by fungi and to prevent their toxic impact on humans and animals, is the most complete knowledge about the whole fungal/food/human relationship, which is tried to be covered during the conference.

The occurrence of mycotoxins in certain food commodities is a global problem but related to the geographic location considered. The specific climatic conditions and the hygienic and quality standards of the food processing chain have an important impact on mycotoxin occurrence and prevention. Because of their high toxicity most important mycotoxins are regulated at the EU level. This is not the case in all parts of the world. More over the situation is not static because masked and emerging mycotoxins can come into focus. To control mycotoxin occurrence, a profound knowledge about the fungi as producing organisms is a prerequisite. Especially the knowledge about the occurrence of mycotoxin producing fungi in certain foods, as well as the physiology of mycotoxin biosynthesis in food systems is of importance to develop counter active measures. For critical food safety assessment modern sensitive analytical methods are needed to identify geographical differences in the occurrence of mycotoxins or food commodities which are especially prone to be contaminated. Quantitative analytical data are also important for food toxicological analysis, to develop biomarkers for toxin uptake and to study carry over effects. The best way to control mycotoxin biosynthesis in foods is prevention of the growth of the mycotoxigenic fungi. Because of the complexity of the conditions, this however is not completely possible.

Several approaches to control mycotoxin biosynthesis by using fungicides, adjusting environmental conditions or using biocontrol agents are being followed. Moreover technological treatments during food processing can reduce the mycotoxin content of a food. Albeit a complete inhibition of mycotoxin biosynthesis is hardly to achieve the ongoing research has made great steps forward in that direction.

During MRC2018 the most important issues concerning mycotoxins along the safety aspects of foods will be covered. International experts on the fields of global mycotoxin problems, governmental regulation, mycotoxigenic fungi, analytics, toxicology and prevention will present their data and views. Up to date information and scientific opinions will be presented.

We hope that you are interested and we are looking forward to welcome you in Karlsruhe.

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MRI Max Rubner-Institut

Accommodation
A link to hotels in Karlsruhe: www.karlsruhe-tourismus.de

Conference language
All contributions will be in English.

Conference venue
The conference will be held at the Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Haid-und-Neu-Straße 9, Karlsruhe, Germany.

Call for Posters
You are invited to submit an abstract for the poster session. Deadline for abstracts: **August 24, 2018**. Contact: mrc@mri.bund.de

Evening event – Conference Dinner
There will be a conference dinner on October 9, 2018, for 60 guests. Separate registration is required (see registration form). Seats will be assigned to the first 60 participants (date of receipt of registration applies).

Payment
All payments should be made in Euro by bank transfer to the following account. Please indicate your name!

Bank Transfer
IBAN: DE08 7500 0000 0075 0010 07
BIC: MARKDEF 1750
Dt. Bundesbank Regensburg

Reason for transfer:
1063 1001 7427 BEW 03037309

To pay by credit/debit card please use the direct debit mandate from our website www.max-rubner-conference.de.

Registration fee
The fee covers participation in the sessions of the conference, abstract book, meals and drinks at the get-together, lunch and during coffee breaks.

	Before Sept 7	After Sept 7
Academia	230 EUR	250 EUR
Industry	400 EUR	450 EUR
Students*	90 EUR	120 EUR

(* Please fax or mail a copy of student ID)

Cancellation policy
Registration fees will be refunded, if written cancellation is received before September 7, 2018. No refunds will be made after this date.

Quelle Bild

Programme

Max Rubner Conference 2018
Fungi and Mycotoxins in Foods

October 8-10, 2018
Karlsruhe, Germany

Max Rubner-Institut
Federal Research Institute of Nutrition and Food

Programme

Monday, October 8, 2018

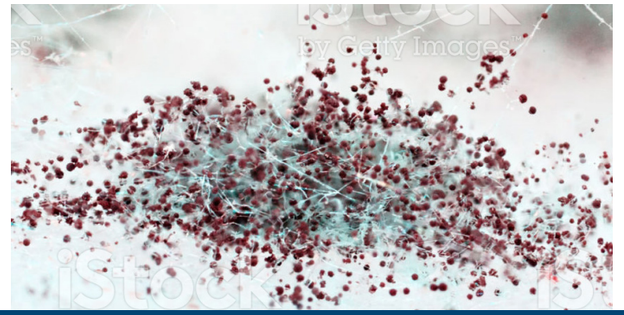
13:00-14:00	Registration and Coffee
14:00-14:15	Welcome Address Pablo Steinberg, President Max Rubner-Institut, Germany
14:15-14:30	**Mycotoxin research at the MRI** Rolf Geisen, Max Rubner-Institut, Karlsruhe, Germany
Session 1	***Global Mycotoxin Problems and Governmental Regulation***
14:30-15:00	**Global mycotoxin challenges and Mycotox Charter** Antonio Logrieco, ISPA CNR, Bari, Italy
15:00-15:30	**The development and status of statutory regulations for mycotoxins in food and feed** Hans van Egmond, formerly Rikilt, Wageningen, The Netherlands
15:30-16:00	**Mycotoxin control strategies: Are they resilient enough under extreme environmental stresses?** Naresh Magan, Cranfield University, United Kingdom
Session 2	***Mycotoxin producing Fungi and their Detection***
16:00-16:30	**The ochratoxin A story in grapes and wine: Ecology, genomics and risk management** Giancarlo Perrone: ISPA CNR, Bari, Italy
16:30-17:00	Coffee Break
17:00-17:30	**Bio-molecular diagnostics and high-throughput technology for surveillance of *Fusarium* Head Blight pathogens** Tom Gräfenhan, Canadian Grain Commission, Winnipeg, Canada
17:30-18:00	**Loop-mediated isothermal amplification (LAMP) assays for rapid and user-friendly diagnosis of mycotoxinogenic molds in food sources** Ludwig Niessen, TUM, Freising, Germany
18:00-18:30	**Differentiation of toxigenic *Stachybotrys* isolates by MALD-TOF-MS** Sebastian Ulrich, LMU, Munich, Germany
18:30	Get-Together

Tuesday, October 9, 2018

Session 3	***Occurrence and Analytics of Mycotoxins***
09:00-09:30	**Impact of rainfall on *Fusarium* mycotoxins in wheat milling fractions** Simon Edwards, Harper Adams University, Newport, United Kingdom
09:30-10:00	**Emerging and masked mycotoxins: Beyond traditionally determined food contaminants** Franz Berthiller, BOKU, Wien, Austria
10:30-10:30	**Uptake and biotransformation of *Fusarium* mycotoxins in micropropagated *Triticum durum* Desf.** Chiara Dall´Asta, Università di Parma, Italy
10:30-11:00	Coffee Break
11:00-11:30	**Modified forms of T2 and HT2-toxin: Identification, occurrence, intestinal metabolism** Hans-Ulrich Humpf, University of Münster, Germany
11:30-12:00	**Partnership to improve food security & food safety in developing countries: MYTOX SOUTH** Sarah De Saeger, Ghent University, Belgium
12:00-12:30	Lunch Break
Session 4	***Impact of Mycotoxins on Human Health***
13:30-14:00	**The mycotoxin menace in Sub-Saharan Africa** Gordon Shephard, Institute of Biomedical and Microbial Biotechnology, Bellville, South Africa
14:00-14:30	**Toxicity of mycotoxin mixtures** Isabel Oswald, INRA, Toulouse, France
14:30-15:00	**Biomarker-based assessment of human exposure to citrinin** Gisela Degen, formerly IfADo, Dortmund, Germany
15:50-15:30	**Aflatoxin: Food chain transfer from feed to milk** Hans-Georg Walte, Max Rubner-Institut, Kiel, Germany
15:30-16:00	Coffee Break
16:00-18:00	**Postersession**
18:30	Departure for Dinner

Wednesday, October 10, 2018

Session 5	***Control of Mycotoxin Contamination***
09:00-9:30	**Biocontrol of pathogenic and toxicogenic fungi to reduce the entry of mycotoxins in the food and feed chains** Sofia Chulze, Universidad Nacional de Río Cuarto, Argentina
09:30-10:00	**Food safety management to control fungi and mycotoxins along the tropical food supply chain** Roni Shapira, The Hebrew University of Jerusalem, Israel
09:30-10:00	**Significance and challenges of monitoring programmes for antimicrobial resistance - Experiences from DANMAP** Marta Taniwaki, Instituto de Tecnologia de Alimentos, Campinas, Brazil
10:00-10:30	**Control of mycotoxins in the food chain** Armando Venâncio, Universidade do Minho, Braga, Portugal
10:30-11:00	Coffee Break
11:00-11:30	**Technological measures to control mycotoxin concentration along the cereal chain** Christine Schwake-Anduschus, Max Rubner-Institut, Detmold, Germany
11:30-12:00	**New methods to prevent fungal growth and mycotoxin biosynthesis in foods** Markus Schmidt-Heydt, Max Rubner-Institut, Karlsruhe, Germany
12:00-12:15	Closing Remarks



Registration Form

Max Rubner Conference 2018

Title _____

Last Name _____

First Name _____

Organisation _____

_____

Address _____

_____

Phone _____

E-Mail _____

Fax _____

Vegetarian meal for lunch yes ☐ no ☐

Registration for conference dinner (No extra charge) yes ☐ no ☐

Vegetarian meal ☐ fish ☐ or meat ☐ for dinner

Privacy statement: I hereby consent to the storage of my personal data for future information about MRI events. I can withdraw this consent any time to stop further mailings. yes ☐

Signature _____

Registration is complete upon receipt of payment.

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