



# MycoKey 2020 Final International Conference on-line

19-21 October 2020

## Programme

*to be completed for selected talks in the Sessions*

19 October, Monday
<b>MycoKey 2020 OPENING</b> 10:00 <b>Welcome: Antonio F. Logrieco, Italy and J. Feng, China</b> 10:10 <b>Antonio F. Logrieco, Italy</b> – The MycoKey Project 10:35 <b>Zhang Hao, China:</b> Mycotoxin management for safe food and feed by eu-china cooperation
<b>S1 – Biodiversity, Fungi Monitoring &amp; Functional Genomics of Toxigenic Fungi</b> 11:00 <b>Cees Waalwijk, The Netherlands</b> - WP2 “Monitoring of toxigenic fungi: main outcome from MycoKey Project”, including Q&A 11:30 ..... – MycoKey TALK 1 11:45 <b>John F. Leslie, USA</b> – Species Clusters in <i>Fusarium</i>  <p style="text-align: center;"><i>12:15 – 12:45 Digital Break</i></p> <b>S2 – Challenges in Mycotoxin Analysis in food and feed</b> 12:45 <b>Sarah De Saeger, Belgium</b> - WP3 “Mycotoxin Monitoring: main outcome of Mycokey Project”, including Q&A 13:15 <b>Veronica Lattanzio, Italy</b> – Development, validation and in field application of multiplex dipstick immunoassay for <i>Fusarium</i> toxins detection in cereals 13:30 ..... – MycoKey TALK 2  <b>I1 - Voices from food and feed industries</b> 13:45 <b>Yuri Lebedin, Russia, XEMA</b> – Immunoassay of <i>Fusarium</i> : update and applications 13:55 <b>Ronald Niemeijer, Germany, R-BIOPHARM</b> – Closing the gap: Smartphone based analytical tools for mycotoxin testing (To Be Confirmed) 14:05 <b>Giulia Rosar, Italy, EUROFINS/TECNA</b> – Eurofins Technologies brings reliable and smart screening solutions to industries for mycotoxins monitoring 14:15 <b>Giovanni Galiazzo, Italy, FUTURLAB</b> – Is there available an automatization simple, versatile and reliable for the quantification of toxins on feed and food matrixes? An easier way to get reliable results
<b>CLOSING OF THE DAY</b> 14:25 <b>David Miller, Canada</b> - An unwanted surprise: genetic changes in the populations of important toxigenic fungi 14: 55 - 15.00 <b>Closure of First Day</b>





## 20 October, Tuesday

### S3 – Prevention in the field

10:00 **Susanne Vogelgsang, Switzerland** – WP4 “Mycotoxin prevention strategies: main outcomes from the Mycokey project”, including Q&A

10:30 **Dimitrios Drakopoulos, Switzerland** - Innovative cropping systems and bio-pesticides to prevent mycotoxins in wheat

10:45 **Lorenzo Stagnati, Italy** - Unravelling the genetic basis of *Fusarium* resistance in different maize populations

11:00 **Ranajit Bandyopadhyay, Nigeria** – Reducing aflatoxin contamination in several African nations through use of commercial atoxigenic biological control products

### S4 – Intervention strategies

11:30 **Giuseppe Meca, Spain** – WP5 “Mycotoxin intervention strategies: main outcomes from the Mycokey project”, including Q&A

12:00 ..... – MycoKey TALK 1

12:15 ..... – MycoKey TALK 2

12:30 **Chen Yun, China** – Integrating fungicides and biocontrol agents to manage *Fusarium* head blight of wheat in China

*13:00 – 13:30 Digital Break*

### I2 - Voices from food and feed industries

13:30 **Lorenzo Serra, Italy, SYNGENTA** – Adepidyn™: step change to control a broad range of *Fusarium* species (To Be Confirmed)

13:40 **Luca Alinovi, Kenya AFLAZERO LTD** – The circular economy solution to aflatoxin: Transforming toxic crops into healthy food and feed

13:50 **Anneliese Mueller, Austria, BIOMIN**, - BIOMIN contribution to mycotoxin risk mitigation

14:00 **Olga Averkieva, France, ADISSEO** – ADISSEO a global leader in animal nutrition – With a comprehensive range of feed additives and services

### CLOSING OF THE DAY

14.10 **J. Dorne, Italy, EFSA** - Risk assessment of combined exposure to multiple chemicals @ EFSA: From guidance documents to applications

14: 40 - 14.50 **Closure of Second Day**





### 21 October, Wednesday

#### **S5 – Food and feed Remediation & Processing**

- 10:00 **Michelangelo Pascale, Italy** – Mycotoxin remediation: main outcomes from the Mycokey project, including Q&A  
10:30 **Vito D’Ascanio, Italy** – Development of a new bio-organoclay for mycotoxin decontamination: in vitro and in vivo evidence  
10:45 **Yu-Cai Liao, China** - Detoxification of deoxynivalenol in wheat by bacteria and enzymes  
11:00 **Michele Suman, Italy** – The Influence of Processing Parameters on the Mitigation of Deoxynivalenol during Industrial Baking

#### **S6 – Modelling & ICT Solutions**

- 11:30 **Paola Battilani, Italy** - Modelling as useful tool for mycotoxin management in the field, including Q&A  
12:00 **Theo van Der Lee, The Netherlands** - MycoKey app: an ICT solution to facilitate mitigation of mycotoxin risks, including Q&A

*12:30 – 13:00 Digital Break*

#### **I3 - Voices from food and feed industries**

- 13:00 **Jog Raj, Serbia, PATENT CO - PATENT CO DOO-** Company Pitch  
13:10 **Virginie Marquis, PHILEO-LESAFFRE** – Efficacy assessment and protective effect of yeast fractions in reducing the negative impact of mycotoxins in animals.  
13:20 **Marie-Clarisse Techer, France, MIXSCIENCE** – Biological detoxification of zearalenone by *Bacillus subtilis* strains (To Be Confirmed)  
13:30 **Gerardo Morantes, Switzerland, BUHLER AG** – Advanced grain cleaning solutions for mycotoxin reduction

#### **INSIGHTS FROM EUROPEAN PROJECT AND STRATEGY**

- 13:40 **Rudolf Krska, Austria** – The impact of integrated management strategies as proposed by MyToolBox to control mycotoxins in the food supply chain (To Be Confirmed)

- 14:10 **F. Verstraete, Belgium** - European Commission, Belgium - EU policy on mycotoxins in feed and food: Update and outlook

#### **CONFERENCE CLOSING**

- 14:40 - 15:00 **Antonio F. Logrieco, Italy, Closing remarks of the Conference**

