



MycoKey 2020 Final International Conference on-line

19-21 October 2020

Programme

19 October, Monday

MycoKey 2020 OPENING

10:00 Welcome: Antonio F. Logrieco, Italy and J. Feng, China

10:10 Antonio F. Logrieco, Italy – The MycoKey Project

10:35 Zhang Hao, China: Mycotoxin management for safe food and feed by eu-china cooperation

S1 – Biodiversity, Fungi Monitoring & Functional Genomics of Toxigenic Fungi

11:00 Kris Audenaert, Belgium - WP2 “Monitoring of toxigenic fungi: main outcome from MycoKey Project”, including Q&A

11:30 Meixin Yang, China Population Genomic Analysis Reveals a Highly Conserved Mitochondrial Genome in *Fusarium asiaticum*)

11:45 John F. Leslie, USA – Species Clusters in *Fusarium*

12:15 – 12:45 Digital Break

S2 – Challenges in Mycotoxin Analysis in food and feed

12:45 Sarah De Saeger, Belgium - WP3 “Mycotoxin Monitoring: main outcome of MycoKey Project”, including Q&A

13:15 Veronica Lattanzio, Italy – Development, validation and in field application of multiplex dipstick immunoassay for *Fusarium* toxins detection in cereals

13:30 Dandan Kong, China – DNA aptamer based strip tests for multi-mycotoxin analysis

I1 - Voices from food and feed industries

13:45 Yuri Lebedin, Russia, XEMA – Immunoassay of *Fusarium*: update and applications

13:55 Ronald Niemeijer, Germany, R-BIOPHARM – Closing the gap: Smartphone based analytical tools for mycotoxin testing

14:05 Giulia Rosar, Italy, EUROFINS/TECNA – Eurofins Technologies brings reliable and smart screening solutions to industries for mycotoxins monitoring

14:15 Giovanni Galiazzo, Italy, FUTURLAB – 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

CLOSING OF THE DAY

14:25 David Miller, Canada - An unwanted surprise: genetic changes in the populations of important toxigenic fungi

14:55 - 15.00 Closure of First Day





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 **Sergii Pugach, Ukraine** – “Mycotoxin intervention strategies: inhibiting effect of ozone”

12:15 **Levent Yasin Kurt, Turkey** – “Mycotoxigenic fungi mitigation through cold plasma treatment”

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, France, 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

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

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**

