



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 **Ranjit 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 AFLAZEROLD**– 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 Mycokeyproject, 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**

