
Day 1 (July 4th): 13:00 - 17:30

After a lecture on current mycotoxin issues which will be given by a representative of the Austrian Agency for Health and Food Safety (**AGES**), an overview on the FWF Special Research Programme (SFB) **FUSARIUM** will be provided by its coordinator. Contributed papers followed by an interdisciplinary discussion will conclude Day 1 of the **Mycotoxin Summer Talks** :

- Welcome and introduction
(*R. Krska, BOKU/IFA-Tulln*)
- Actual issues related to mycotoxins in food and feed (*R. Öhlinger, AGES*)
- *Fusarium* metabolites and detoxification reactions: The Special Research Programme of the FWF in Tulln (*G. Adam, BOKU/DAGZ*)
- Contributed papers including posters
- Discussion
- Conference Dinner

Details

- Date: July 4th - July 5th, 2013
- Maximum number of participants: 120
- Price: EUR 50,-
- Reduced price for Campus Tulln participants: EUR 30,-
- Dinner and coffee included in the price



Contact and Registration

- University of Natural Resources and Life Sciences, Vienna (BOKU), Department for Agrobiotechnology (IFA-Tulln)
Konrad-Lorenz-Str. 20, 3430 Tulln, Austria
- Information:
Renate Hörmann
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- **On-line registration (Please indicate):** Participation only/ oral or poster presentation / title): myco-summer@boku.ac.at
Deadline: June 14th, 2013

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MYCOTOXIN

SUMMER

TALKS



2013



University of Natural Resources and Life Sciences, Vienna (BOKU) - Austria
Department for Agrobiotechnology (IFA-Tulln)

Mycotoxin Summer Talks 2013

The increasing concern on the safety of food and feed is a result of the global marketplace, climate change and the rise in public awareness about health and quality. Mycotoxins are toxic secondary metabolites produced by fungi on agricultural commodities in the field and during storage. National and international institutions responded to the threat of these metabolites by adopting regulatory limits for the most important mycotoxins. The recent incidence where 45.000 metric tons of corn contaminated with aflatoxins from Serbia had been delivered to more than 3.000 farms in North West Germany for animal feed demonstrates the importance of appropriate measures to prevent and determine mycotoxins in grains, foods and feeds.

The **Mycotoxin Summer Talks** aim to address hot topics in the mycotoxin area and to facilitate new interactions among members of the great multidisciplinary mycotoxin community with a special focus on Austria. The Summer Talks will be held in conjunction with Day 4 & 5 of our **Mycotoxin Summer Academy** which offers two subsequent one-week training courses on mycotoxins and their determination especially by liquid chromatography coupled to mass spectrometry (LC-MS).

We are looking forward to welcoming you to our **Mycotoxin Summer Talks** in July 2013!

Prof. Rudolf Krska & Ass. Prof. Franz Berthiller
IFA-Tulln/BOKU

Venue & Accommodation

- The **Mycotoxin Summer Talks** will be held at the Department for Agrobiotechnology (IFA-Tulln) of the University of Natural Resources and Life Sciences, Vienna (BOKU), in Tulln, Austria. The IFA-Tulln is a world class facility in the area of mycotoxin research. At the campus Tulln more than 100 highly qualified staff are working on this topic.
- Several hotels are available in walking distance to accommodate your stay, e.g.:

Hotel Römerhof ****
<http://www.hotel-roemerhof.at>

Hotel Nibelungenhof ***
<http://www.nibelungenhof.info>

Guesthouse Zum Springbrunnen ***
<http://www.tenora.at>



Day 2 (July 5th): 8:30 - 13:00

Internationally renowned experts will provide keynote presentations followed by contributed papers and the concluding discussion:

- New technologies to screen contaminants including natural toxins in foods
(*C. Elliott, Queen's University Belfast*)
- Emerging and masked mycotoxins
(*F. Berthiller & M. Sulyok, BOKU/IFA-Tulln*)
- Exposure to mycotoxins: The biomarker approach
(*B. Warth, BOKU/IFA-Tulln*)
- Contributed papers including posters
- Discussion and Conclusion

Check the detailed program on our web page www.ifa-tulln.ac.at (available in June 2013)
