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Contributions of Micoteca da Universidade do Minho to food mycology

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Micoteca da Universidade do Minho (MUM) is a collection of fungi established in 1996. Research involving secondary metabolites in the form of mycotoxins is paramount. An objective is to provide authentic strains for research in biotechnology, life sciences and challenge testing. Knowledge, information and training in mycology are promulgated by the biological resource centre. MUM is involved in projects which address the health and quality risks from fungal contamination of grape products (e.g. wine), apples, cheese, chilies, nuts and corn: Fungi in drinking water is of particular concern. *Aspergillus ochraceus*, *Aspergillus flavus*, *Penicillium expansum* and *Fusarium graminearum* especially are relevant to our work: Associated mycotoxins are ochratoxin A, aflatoxins, patulin, citrinin and zearalenone. We study the earthy off-flavours in wine from *Botrytis cinearum* and *P. expansum*. The analytical techniques employed are PCR, HPLC, GC-MS and MALDITOF MS for strain characterization. MUM participates in several European and national projects. Post-graduate studies on mycotoxigenic fungi and food security particularly are important. A key objective is international collaboration. MUM strains are well characterized for toxigenicity, making the collection relevant to its mission and industry. This presentation will describe the progress made in this innovative Portuguese laboratory over 10 years.

Keywords: mycotoxins, biological resource centre, *Aspergillus*, *Penicillium*