ABSTRACTS OF LECTURES & POSTERS

THE World Mycotoxin Forum®

14TH CONFERENCE

WMF meets Belgium

9-11 October 2023

ANTWERP BELGIUM

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Key to the abstracts of lectures and posters:

- the abstracts of lectures and posters are grouped separately;
- the lectures are grouped according to the daily programme; and
- the posters are grouped according to theme and then in an alphabetical order according to the presenting/corresponding author.

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About The World Mycotoxin Forum®

The main objectives of The World Mycotoxin Forum® are…..

- to provide a unique platform for the food and feed industry, regulatory authorities and science
- to exchange information and experiences on the various aspects of mycotoxins
- to review current knowledge related to mycotoxins in food and feed
- to discuss strategies for prevention and control of mycotoxin contamination ensuring the safety and security of the food and feed supply, and protecting human and animal health to promote solutions for the control of mycotoxin contamination along conventional and organic supply chains.

…..for a sustainable, safe, and inclusive food future!

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ADDENDUM

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Ivana Ledenko[1], S. Lombardi[1], A. Cimbalo[2], L. Castaldo[1], L. Izzo[1] and A. Ritieni[1]
[1]Department of Pharmacy, University of Naples Federico II, Italy;[2]Laboratory of Food Chemistry and Toxicology, Faculty of Pharmacy, University of Valencia, Spain

P144 OPTIMIZATION OF A SIMPLE METHOD FOR DEOXYNIVALENOL ANALYSIS IN ITALIAN GRAIN SAMPLES

Sonia Lombardi[1], J. Lima da Silva[2], L. Ciriaco[1], L. Castaldo[1], L. Izzo[1] and A. Ritieni[1†]
[1]Department of Pharmacy, University of Naples Federico II, Italy;[2]Chemistry and Food School, Federal University of Rio Grande, Brazil;†In memory of our dear Professor Alberto Ritieni who passed away in an unexpected way last 13 June 2023

P145 CONTAMINATION BY AFLATOXINS IN DIFFERENT FOOD MATRICES PRODUCED AND CONSUMED IN MOZAMBIQUE

Cláudio Matusse[1-3], C. Mucuamule[2], J. Bila[2], A. Sampaio[3,4], A. Venâncio[5,6] and P. Rodrigues[1,7]
[1]Centro de Investigação de Montanha, Instituto Politécnico de Bragança, Portugal;[2]Eduardo Mondlane University, Mozambique;[3]University of Trás-os-Montes and Alto Douro, Portugal; [4]Laboratório Associado Instituto para a Inovação, Capacitação e Sustentabilidade da Produção Agroalimentar, UTAD, Portugal;[5]Centre of Biological Engineering, University of Minho, Portugal; [6]LABBELS-Associate Laboratory, Braga/Guimarães;[7]Laboratório Associado para a Sustentabilidade e Tecnologia em Regiões de Montanha, Instituto Politécnico de Bragança, Portugal

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Cláudio Matusse[1-3], C. Mucuamule[2], J. Bila[2], A. Sampaio[3,4], A. Venâncio[5,6] and P. Rodrigues[1,7]
[1]Centro de Investigação de Montanha, Instituto Politécnico de Bragança, Portugal;[2]Eduardo Mondlane University, Mozambique;[3]University of Trás-os-Montes and Alto Douro, Portugal;[4]Laboratório Associado Instituto para a Inovação, Capacitação e Sustentabilidade da Produção Agroalimentar, UTAD, Portugal;[5]Centre of Biological Engineering, University of Minho, Portugal;[6]LABBELS-Associate Laboratory, Braga/Guimarães;[7]Laboratório Associado para a Sustentabilidade e Tecnologia em Regiões de Montanha, Instituto Politécnico de Bragança, Portugal
matusseclaudio8@gmail.com

Mycotoxins are toxic metabolites produced by various moulds that frequently contaminate food worldwide, being significant contributors to food losses in developing countries. In Mozambique, there is no comprehensive knowledge of the risk of mycotoxins in the country, nor structured actions to reduce the impacts of mycotoxins and promote health and food security in disadvantaged populations. This research aimed to analyse the level of contamination by aflatoxins in different food matrices produced and consumed in southern Mozambique. Ten samples were collected from each matrix (maize, rice, and peanut) in each of the 3 districts (Chongoene, Manjacaze and Chókwe) of Gaza province, and 10 peanut samples in each of the 3 districts (Massinga, Inhambane and Inharrime) of Inhambane province, in a total of 120 samples. Samples were collected between January and June 2023 from local markets and producers. Samples were analysed for total aflatoxins using the lateral flow strip, AgraStrip® Pro WATEX® (Romer Labs) method. Results showed that, from all matrices, the highest levels of aflatoxins were found in maize, with averages ranging from 369.2 (in Manjacaze) to 1,972.6 µg/kg (in Chokwe). Average aflatoxin levels in rice ranged between 1.2 (Chongoene) and 63.08 µg/kg (Manjacaze). Peanuts from the province of Inhambane were more contaminated than those from Gaza, with averages ranging from 5.6 (Manjacaze, Gaza) to 95 µg/kg (Inhambane). Considering that the maximum admissible levels for total aflatoxins recommended by the Codex Alimentarius Commission for cereals and pulses is 15 µg/kg, the level of aflatoxin contamination in food produced and consumed in southern Mozambique is high and constitutes a public health risk for the population. Therefore, risk mitigation strategies are urgently needed. **Acknowledgements.** The authors are grateful to the Foundation for Science and Technology (FCT, Portugal) and to the Aga Khan Development Network for the financial support to the project Ref. FCT AGA-KHAN / 541590696 / 2019 ‘MYCOTOX-PALOP – Multi-actor partnership for the risk assessment of mycotoxins along the food chain in African Portuguese-speaking countries (PALOP)’, and to FCT for financial support through national funds FCT/MCTES (PIDDAC) to CIMO (UIDB/00690/2020 and UIDP/00690/2020), SusTEC (LA/P/0007/2020), CITAB (UID/AGR/04033/2020), CEB (UIDB/04469/2020), LABBELS (LA/P/0029/2020), and Inov4Agro (LA/P/0126/2020). Cláudio Matusse thanks FCT for the PhD grant PRT/BD/15483/2022.