

Accommodations

Housing including breakfast will be available at the Campus X (<http://www.campusxbari.it/>, email: info@campusxbari.it, tel: +39.080.9176000), single room 45 €/day; double room 70 €/day and at the Campus Hotel (email: gestioni129852@campushotel191.it, fax/tel: +39.080.5520805); single room 40 €/day; double room 65 €/day. Please, indicate your participation at the **Inno-Food SEE -Training Course** when you make your reservation. Reservation at the Campus X and Campus Hotel can be made by contacting the hotel or Mrs Mariella Quarto (mariella.quarto@ispa.cnr.it).

Workshop Venue:

The Workshop will be held at the Institute of Sciences of Food Production (ISPA-CNR), Via G. Amendola 122/O, 70126 Bari, Italy. The building is 5 minutes walking from the Campus Hotel and 15 minutes walking from Campus X.

Registration Information:

To register:

MAIL the enclosed registration form to ISPA-CNR, via G. Amendola 122/O, 70126 Bari, Italy

FAX your registration form to +39.080.5929373

E-MAIL it to mariella.quarto@ispa.cnr.it

Workshop Information

Training course participation is supported by the “Inno-Food SEE” project. A manual, including slides for lectures and experimental laboratory protocols, course materials, lab supplies, a certificate of participation will be provided to participants.

Refreshment breaks, lunch each day and the workshop dinner on October, 24th will be offered by organizers to participants. Meals for dinner will be on one's own.

Cancellation

If you must cancel your registration, please do so as soon as possible. Substitutions are encouraged.

Questions/Information:

For registration information, call the Registration Office (Mrs Mariella Quarto) at tel. +39.080.5929365 or email mariella.quarto@ispa.cnr.it. For information about the course, contact Dr Michelangelo Pascale at tel. +39.080.5929362 or e-mail michelangelo.pascale@ispa.cnr.it

The Workshop Training Course is organized by CNR-ISPA with the support of the Inno-Food SEE project.



About Inno-Food SEE Project

Inno-Food SEE project “Setting up the innovation support mechanisms and increasing awareness on the potential of Food Innovation and RTD in the South-East Europe area” addresses the objectives of the SEE Programme; more specifically 'Priority Axis 1- Facilitation of innovation and entrepreneurship' and 'AoI 1.3- Enhance the framework conditions and pave the way to innovation'. Inno-Food SEE objectives are:

- to set up the appropriate mechanisms that will facilitate the exchange and coordination of research, technology and innovation approaches and policies for the Food Sector and
- to increase the public awareness on the importance of technological progress and innovation, mainly those related to the so called -omits technologies, in the Food Sector in the wider South-East Europe area.

Project Partners

- Lead Partner - Centre for Research and Technology Hellas Institute of Agrobiotechnology Greece (EKETA-INA), **Greece**. www.certh.gr
- Federation of Industries of Northern Greece (SVVE), **Greece**. www.sbbe.gr
- National Research Council-Institute of Sciences of Food Production (CNR/ISPA), **Italy**. www.ispa.cnr.it
- Agricultural University of Plovdiv (AUP), **Bulgaria**. www.auplovdiv.bg
- Pazardzhik Regional Administration (OAP), **Bulgaria**. www.pz.government.bg
- National Institute of Research & Development for Food Bioresources (IBA), **Romania**. www.bioresurse.ro
- Constanta Chamber of Commerce, Industry, Shipping and Agriculture (CCINA), **Romania**. www.ccina.ro
- The Development Agency of Idrija and Cerklno (ICRA), **Slovenia**. www.icra.si
- European Food Chain Parliament-Foodlawment (EFPF), **Hungary**. www.foodlawment.com
- Odessa National Academy of Food Technologies (ONAFI), **Ukraine**. www.onaft.edu.ua
- Chamber of Commerce and Industry of The Republic of Moldova (CCIRM), **Republic of Moldova**. www.amcham.md
- Institute for Food Technology (FINS), **Serbia**. www.fins.uns.ac.rs

Training Course

“Detection and decontamination techniques for mycotoxins in the food/feed chain”



**October 22 - 26, 2012
Bari, Italy**

Organized by:

A. Visconti and M. Pascale



**Institute of Sciences of Food Production
CNR-ISPA, Bari Italy
(<http://www.ispa.cnr.it>)**

AIM

One-week workshop-training course to be held at CNR-ISPA in Bari, Italy, under the aegis of the “Inno-Food SEE” project.

The goal of the course is to demonstrate and teach traditional methods and innovative chemical and immunological systems for rapid, robust and user-friendly analysis of mycotoxins in the food/feed chain. Much of the course will be spent on practical training in the laboratory.

TOPICS

- Lectures:
 - mycotoxins/toxigenic fungi in the food/feed chain: occurrence, risks and regulation
 - overviews of methods for isolation and identification of toxigenic fungi
 - overviews of methods for mycotoxin detection
 - decontamination techniques for mycotoxins
- Laboratory:
 - identification of toxigenic fungi
 - chemical analysis of major mycotoxins by HPLC
 - multi-mycotoxin analysis by LC-MS/MS
 - rapid techniques for mycotoxin detection

Advanced technologies for post-harvest disease and pest management and food processing will be presented during the International MPU Workshop 2012 (<http://mpu2012.ba.cnr.it/>)

Trainees will be assisted individually in the laboratory by ISPA-CNR staff expert in instrumental and immunochemical analysis of mycotoxins.

PROGRAMME

Focus on toxigenic fungi - Monday, 22

- Overview of major toxigenic fungi and related mycotoxins in the food/feed chain
- Overview of methods for isolation and identification of major toxigenic fungi
- Taxonomy and identification of toxigenic *Fusarium*, *Penicillium* and *Aspergillus* (Laboratory)

Analytical methods for mycotoxins - Tuesday, 23

- Overview of various methodologies for mycotoxin analysis
- Mycotoxin analysis in food products: deoxynivalenol in wheat by HPLC (Laboratory)

Innovative methods for mycotoxins - Wednesday, 24

- Emerging and rapid methods for mycotoxin analysis
- LC-MS/MS for multi-mycotoxin analysis
- Rapid immunoassay methods for mycotoxin detection (Laboratory)
- Multi-mycotoxin analysis in maize by LC-MS/MS (Laboratory)

MycoRed project - Thursday, 25

- MycoRed: Novel integrated strategies for worldwide mycotoxin reduction in food and feed chains
- Decontamination techniques for mycotoxins in the food/feed chain
- Discussion on common research topics and potential proposal ideas
- Post-harvest: Advanced safe technologies for post-harvest disease and pest management (at International MPU Workshop 2012, Bari)

Food processing - Friday, 26

- Food processing: influences of quality and safety of crop produce on food processing (at International MPU Workshop 2012, Bari)

REGISTRATION FORM

Last Name

First Name

Firm/Company

Department

Mailing Address

City/State/Country Zip

Phone number

Fax number

e-mail address
