Conference Programme

The World Mycotoxin Forum
10th Conference

Taking mycotoxin control to the next level

12-14 March 2018
Amsterdam
The Netherlands

www.WorldMycotoxinForum.org
It’s with great pleasure that we announce the 10th conference of The World Mycotoxin Forum®, to be held in Amsterdam, the Netherlands, on 12-14 March 2018.

The mycotoxin contamination of various crops and derived products is a global concern because it has significant implications for food and feed safety, food security, and international trade. Despite a lot of research and available interventions, mycotoxin prevention and control remain a challenge for agriculture, and for food and feed industries. Several pre- and post-harvest measures can be taken in tackling mycotoxin exposure, however, they are not fully adequate to eliminate mycotoxins from the food and feed supply chain. In addition, climate change is increasingly affecting the occurrence of mycotoxins worldwide.

Can we ever have a mycotoxin-free supply chain? The 10th conference of The World Mycotoxin Forum® aims to contribute to this ultimate goal by taking mycotoxin control to the next level. The conference will offer an excellent way to network, share ideas, and formulate recommendations and conclusions on how to close knowledge gaps.

The 10th conference of The World Mycotoxin Forum® includes:

• presentations and discussions in plenary meetings and parallel sessions
• poster sessions
• company pitches covering a wide range of topics
• workshops and demonstrations
• a concurrent instrument/Manufacturers exhibition providing information on equipment, products, and services.

High-quality speakers, ample time for discussions, and every opportunity to establish rewarding contacts are conference values The World Mycotoxin Forum® wants to uphold. The General Conference Chairs – Prof. Dr. Rudolf Krska and Hans van Egmond, M.Sc. – and the members of the Advisory Committee are looking forward to meeting you.

See you in Amsterdam!

The World Mycotoxin Forum® is the leading international meeting series on mycotoxins where food and feed industry representatives meet with people from universities and governments from around the world. 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.
GENERAL CONFERENCE CHAIRS
Hans P. van Egmond, M.Sc. retired from RIKILT Wageningen University & Research, the Netherlands
Prof. Dr. Rudolf Krška Department IFA-Tulln, BOKU Vienna, Austria and President of the International Society for Mycotoxicology (ISM)

ADVISORY COMMITTEE
Dr. Amare Ayalew African Union Commission, Ethiopia
Dr. Deepak Bhatnagar U.S. Department of Agriculture, USA
Prof. Dr. Chiara Dall’Asta University of Parma, Italy
Dr. Emerson M. Del Ponte Universidade Federal de Viçosa, Brazil
Dr. Johan De Meester Cargill R&D Centre Europe, Belgium
Prof. Dr. Sarah De Saeger Ghent University, Belgium
Dr. Vittorio Fattori Food and Agriculture Organization of the United Nations (FAO), Italy
Prof. Dr. Yang Liu Chinese Academy of Agricultural Sciences, China
Dr. Antonio Logrieco Institute of Sciences of Food Production (ISPA-CNR), Italy
Dr. Gerardo Morantes Bühler Group, USA
Dr. Monique de Nijs RIKILT Wageningen University & Research, the Netherlands
Dr. Isabelle Oswald INRA, France
Dr. Paul South U.S. Food and Drug Administration, USA
Dr. Martien Spanjer Netherlands Food and Consumer Product Safety Authority, the Netherlands
Dr. Michele Suman Barilla, Italy
Dr. Sheryl Tittlemier Canadian Grain Commission, Canada
Frans Verstraete, M.Sc. EC-DG Health and Food Safety, Belgium
# Programme at a Glance

## Sunday 11 March 2018

<table>
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<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>18:30 – 20:00</td>
<td>Welcome reception – sponsored by R-Biopharm</td>
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## Monday 12 March 2018

<table>
<thead>
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<th>Time</th>
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<tbody>
<tr>
<td>10:30 – 10:45</td>
<td>Opening of WMF2018</td>
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<tr>
<td>10:45 – 11:05</td>
<td>Introduction and overview of the conference</td>
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<tr>
<td>11:05 – 12:30</td>
<td>Plenary meeting <em>Past, present, and future challenges</em></td>
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<tr>
<td>12:30 – 13:30</td>
<td>Lunch break &amp; Poster viewing</td>
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<tr>
<td>13:30 – 15:30</td>
<td>Plenary meeting (continued)</td>
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<tr>
<td>16:00 – 17:00</td>
<td>Company pitches*</td>
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<td>17:00 – 18:00</td>
<td>Speed presentations**</td>
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<tr>
<td>18:00 – 19:30</td>
<td>Poster viewing &amp; Wine tasting – sponsored by Biomin/Romer Labs</td>
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* Short presentations by sponsors to inspire the audience to visit their booths
** Short presentations by selected poster presenters to provide an overview of their research

## Tuesday 13 March 2018

<table>
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<tr>
<td>08:30 – 12:45</td>
<td>Session 1 <em>Occurrence, exposure and effects – what’s up?</em></td>
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<td>Session 2 <em>Holistic analytical approaches and reduction strategies</em></td>
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<td>Session 3 <em>Managing the impact of mycotoxins – Part 1</em></td>
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<td>12:45 – 13:45</td>
<td>Lunch break &amp; Workshops and poster viewing</td>
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<td>13:45 – 15:45</td>
<td>Session 4 <em>Sampling and analysis – ongoing developments</em></td>
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<td>Session 5 <em>Managing the impact of mycotoxins – Part 2</em></td>
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<tr>
<td>16:15 – 18:35</td>
<td>Plenary meeting <em>Integrated solutions to reduce mycotoxins along food and feed chains – future expectations</em></td>
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<tr>
<td>18:35 – 19:15</td>
<td>Poster viewing and drinks sponsored by Neogen</td>
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<td>20:15</td>
<td>The conference dinner (reservations only)</td>
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## Wednesday 14 March 2018

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<td>08:30 – 12:00</td>
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<td>12:00 – 12:15</td>
<td>Best Poster Award presentation – sponsored by Nutriad</td>
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<td><em>Taking mycotoxin control to the next level – Top Five Answers</em></td>
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<td>Looking forward to WMFmeetsIUPAC2019</td>
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<tr>
<td>12:45</td>
<td>Closing of WMF2018</td>
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SUNDAY 11 MARCH 2018

18:30 – 20:00 Welcome reception sponsored by R-Biopharm
The welcome reception provides an excellent opportunity to network, meet old friends and colleagues, as well as meet new people. The reception will take place in a typical Amsterdam location, enhancing the Amsterdam experience!

MONDAY 12 MARCH 2018

PLENARY MEETING
Past, Present, and Future Challenges
No progress can be made without careful consideration of the past, analysis of the present and a vision for a possible future. It is very difficult to predict the future but it is of utmost necessity to provide a vision for such a future so as to face its challenges.

Chairs: Hans van Egmond, M.Sc. and Prof. Dr. Rudolf Kraska

10:30 Opening of WMF 2018

10:45 Introduction and overview of the conference
- A rearview mirror perspective of The World Mycotoxin Forum
  Hans van Egmond, M.Sc., retired from RIKILT Wageningen University & Research, the Netherlands

- The World Mycotoxin Forum – 10th conference: Taking mycotoxin control to the next level
  Prof. Dr. Rudolf Kraska, Department IFA-Tulln, BOKU Vienna, Austria

11:05 Global occurrence of mycotoxins in the past decade: are mycotoxin prevention measures rendering detoxification strategies obsolete?
  Dr. Gerd Schatzmayr, Biomin, Austria

11:25 Towards integrated approaches to mitigate mycotoxins across a changing landscape
  Dr. Jagger Harvey, Feed the Future Innovation Lab for the Reduction of Post-Harvest Loss, Kansas State University, USA

11:45 Mycotoxins and food security: are control strategies resilient under environmental change?
  Prof. Dr. Naresh Magan, Applied Mycology Group, Cranfield University, UK

12:05 Can we foresee the future of mycotoxin testing?
  Dr. Ronald Niemeijer, R-Biopharm, Germany

12:30 Lunch break
Poster viewing
Past, Present, and Future Challenges

Chairs: Hans van Egmond, M.Sc. and Prof. Dr. Rudolf Krska

13:30  Unravelling supply chain costs and risks due to *Fusarium* head blight (scab)
Prof. Dr. William W. Wilson, *Department of Agribusiness and Applied Economics, North Dakota State University, USA*

13:50  Stakeholders’ views
- Initiatives and challenges by farmers to handle the risk of mycotoxins in the field
  Max Schulman, on behalf of COPA-COGECA, the organisation of European farmers and agri-cooperatives
- Mycotoxin management and raw materials – experiences in the European grain trading sector
  Dr. Johan De Meester, on behalf of COCERAL, the European association representing the trade in cereals, rice, feedstuffs, oilseeds, olive oil, oils and fats, and agro-supply
- Managing aflatoxin contamination in grains in Africa – the farm to fork approach!
  Dr. Owen Fraser, *Nestlé Research Centre, Switzerland*
- Controlling your feed quality: solutions for anticipating and mitigating mycotoxin risk
  Thomas Pecqueur, *Cargill Animal Nutrition, Canada*

15:10  Major challenges and needs identified
Chairs’ summary of the plenary meeting

15:30  Networking break and exhibition

**Company Pitches and Speed Presentations**

Chair: Dr. Franz Berthiller

16:00  Company pitches
Short presentations by sponsors to inspire the audience to visit their booths

17:00  Speed presentations
Short presentations (6-minutes) by selected poster presenters to provide an overview of their research and inspire the audience to visit their posters

18:00  Poster viewing

*Wine tasting sponsored by Biomin/Romer Labs*
In the good tradition of previous years, a Wine & Cheese tasting party will be organised. A great way to meet all colleagues from the mycotoxin community and to view the posters presented.
SESSION 1
Occurrence, Exposure and Effects – What’s Up?
What are the main challenges in providing reliable data for supporting the risk assessment of mycotoxins?

Chairs: Dr. Vittorio Fattori and Dr. Paul South

08:30 Mycotoxins in livestock systems in developing countries
Dr. Johanna Lindahl, International Livestock Research Institute, Kenya

08:50 US FDA mycotoxin compliance sampling and surveys: challenges and opportunities
Dr. Anthony Adeuya, Division of Plant Products and Beverages, U.S. Food and Drug Administration, USA

09:10 Mycotoxin exposure patterns in infants and young children in sub-Saharan Africa
Dr. Chibundu Ezekiel, Department of Microbiology, Babcock University, Nigeria

09:30 Ergot alkaloids: recent toxicological data on a longstanding problem
Dr. Philippe Pinton, Toxalim Research Centre in Food Toxicology, INRA, University of Toulouse, France

09:50 Mycotoxin cocktails in food and feed and their toxicological potential
Dr. Isabelle Oswald, Toxalim Research Centre in Food Toxicology, INRA, University of Toulouse, France

10:10 Dietary intervention as a tool to manage mycotoxin-induced immune related disorders: facts or fiction?
Prof. Dr. Johan Garssen, Nutricia Research and Utrecht University, the Netherlands

10:30 Networking break and exhibition

11:00 What goes in must come out: a paired duplicate diet/24-hour urine study to estimate exposure to deoxynivalenol and zearalenone
Dr. Hans Mol, RIVIK Wageningen University & Research, the Netherlands

11:20 Biomonitoring of deoxynivalenol in human volunteers: results of an intervention study
Dr. Marcel Mengelers, National Institute for Public Health and the Environment, the Netherlands

11:40 Health-related risks of certain modified mycotoxins in food and feed
Dr. Hans Steinkellner, Biological Hazards and Contaminants Unit, European Food Safety Authority (EFSA), Italy

12:00 EFSA’s risk assessment of Fusarium mycotoxins: a challenging endeavour
Dr. Lutz Edler, German Cancer Research Center, Germany

12:20 Probabilistic analysis in risk assessment:
• An introduction to APROBA-plus, a simple tool for risk assessment visualising the quantitative uncertainties in hazard characterisation and exposure assessment
  Prof. Dr. Wout Slob, National Institute for Public Health and the Environment, the Netherlands

• An illustration of APROBA-plus using deoxynivalenol as an example compound
  Dr. Matthias Herzler, Department Chemicals and Product Safety, German Federal Institute for Risk Assessment, Germany

12:45 Lunch break
Workshops and poster viewing
Tuesday 13 March 2018

Session 2
Holistic Analytical Approaches and Reduction Strategies

Holistic approaches to mycotoxin analysis and reduction can potentially help take mycotoxin control to the next level.

Chair: Prof. Dr. Chiara Dall’Asta

08:30 Untargeted metabolomics strategy: a new predictable tool for early detection of mycotoxins
Dr. Josep Rubert, Department of Food Analysis and Nutrition, University of Chemistry and Technology Prague, Czech Republic

08:50 What can we learn from lipidomics experiments using mycotoxins in 3D human liver microtissues?
Prof. Dr. Gabriele Cruciani, Department of Chemistry, Biology and Biotechnology, University of Perugia, Italy

09:10 Metabolomics approaches to identify other relevant secondary metabolites of plants and fungi
Prof. Dr. Rainer Schuhmacher, Department IFA-Tulln, BOKU Vienna, Austria

09:30 Metagenomics to identify novel toxin deactivators from the soil microbiome
Dr. Chris Allen, Institute for Global Food Security, Queen’s University Belfast, UK

09:50 Aspergillus flavus polyamines: small molecules with large biological implications
Dr. Raj Majumdar, Food and Feed Safety Research, Agricultural Research Service, U.S. Department of Agriculture, USA

10:10 Towards real-time detection of Fusarium spores to reduce mycotoxins in the food chain
Prof. Dr. Jonathan West, Biointeractions and Crop Protection Department, Rothamsted Research, UK

10:30 Networking break and exhibition

Session 3
Managing the Impact of Mycotoxins – Part 1

Several strategies starting in the field and continuing to storage and physical removal can help manage the impact of mycotoxins on the food and feed supply chain.

Chair: Dr. Amare Ayalew

11:00 Fusarium community structure revealed by metabarcoding – implications for mycotoxin contamination
Dr. Ida Karlsson, Department of Crop Production Ecology, Swedish University of Agricultural Sciences, Sweden

11:20 Biocontrol of aflatoxins: the pros and cons of competitive exclusion
Dr. John Pitt, CSIRO Agriculture and Food, Australia

11:40 The role of hermetic storage for postharvest mycotoxin control
Dr. Charles Woloshuk, Department of Botany and Plant Pathology, Purdue University, USA

12:00 Effect of composting, combustion and anaerobic digestion of Fusarium-damaged grain and screenings on elimination of mycotoxins
Dr. Joy Agnew, Prairie Agricultural Machinery Institute, Canada

12:20 A historical review of technologies focused on preventing and removing mycotoxin contamination in the supply chain
Dr. Gerardo Morantes, Bühler Group, USA

12:45 Lunch break
Workshops and poster viewing
Despite the existence of well-established methods for sampling and analysis, some challenges remain and a number of issues require action.

Chair: Dr. Sheryl Tittlemier

13:45 Sampling of dried figs for mycotoxin: variability associated with sampling, sample preparation and analysis
Dr. Hayrettin Özer, Food Institute, Tübitak Marmara Research Center, Turkey

14:05 Current challenges in mycotoxin determination
Dr. Franz Berthiller, Department IFA-Tulln, BOKU Vienna, Austria

14:25 Quantum cascade lasers for on-site detection of aflatoxins and trichothecenes in food
Prof. Dr. Boris Mizaikoff, Institute of Analytical and Bioanalytical Chemistry, Ulm University, Germany

14:45 The USDA-GIPSA Mycotoxin Testing Program for grain: assuring quality in a nationwide lab network employing rapid methods
Dr. Tim D. Norden, Grain Inspection, Packers and Stockyards Administration, U.S. Department of Agriculture, USA

15:05 Setting-up of a proficiency-testing scheme for mycotoxins in cereals
Eric Ziegler, BIPEA, France

15:25 Purity determination of high purity mycotoxin standards by 1H quantitative NMR
Dr. Toru Miura, Laboratory and Specialty Chemical Division, Wako Pure Chemical Industries Ltd., Japan

15:45 Networking break and exhibition
Tuesday 13 March 2018

Session 5
Managing the Impact of Mycotoxins – Part 2

Processing and detoxification strategies can further reduce the impact of mycotoxins on the food and feed supply chain.

Chair: Dr. Martien Spanjer

13:45 Effects of food processing on the reduction and distribution of modified mycotoxins
Dr. Arnau Vidal Coromodias, Department of Bio-analysis, Ghent University, Belgium

14:05 Mycotoxin transfer rates and processing factors in selected food chains
Dr. Carsten Fauhl-Hassek, Department Safety in the Food Chain, Federal Institute for Risk Assessment, Germany

14:25 Transformation of mycotoxins: stories from field to process to digestion
Dr. Michele Suman, Barilla Advanced Laboratory Research, Italy

14:45 Atmospheric-pressure plasma: prospective tool for inactivation of fungal pathogens and degradation of mycotoxins
Dr. Lars ten Bosch, Faculty of Natural Sciences and Technology, University of Applied Sciences and Arts, Germany

15:05 Current research topics in mycotoxin decontamination: focus on China
Prof. Dr. Liu Yang, Institute of Agro-Products Processing Science and Technology, Chinese Academy of Agricultural Sciences, China

15:25 Effective mycotoxin detoxification strategies to ensure safer feed
Maria Angeles Rodriguez Quirós, Olmix Group, France

15:45 Networking break and exhibition
Plenary Meeting
Integrated Solutions to Reduce Mycotoxins along Food and Feed Chains – Future Expectations

The projects MyToolBox and MycoKey funded by the European Commission aim at reducing the mycotoxin contamination throughout the food and feed chain by integrating different disciplines and research into an ICT tool that assists stakeholders in decision making.

Chairs: Prof. Dr. Rudolf Krška and Dr. Antonio Logrieco

16:15 MycoKey and MyToolBox: an example of good European cooperation
Dr. Antonio Logrieco, Institute of Sciences of Food Production (ISPA-CNR), Italy

16:25 Genetic basis of the resistance to Fusarium ear rot in maize
Prof. Dr. Adriano Marocco, Department of Sustainable Crop Production, Università Cattolica del Sacro Cuore, Italy

16:40 Use of atoxigenic isolates in aflatoxin control in Serbia
Prof. Dr. Ferenc Bagi, Faculty of Agriculture, University of Novi Sad, Serbia

16:55 Control of Fusarium head blight with biopesticides
Prof. Dr. Simon Edwards, Crop and Environment Sciences Department, Harper Adams University, UK

17:10 Intervention strategies for minimising mycotoxins in the malting process
Dr. Arja Laitila, VTT Technical Research Centre of Finland Ltd., Finland

17:25 Feed additives for mycotoxin detoxification – efficacy and authorisation in the EU and China
Dr. John Gilbert, FoodLife International, Turkey

17:40 Advanced analytical methods for mycotoxin detection: priorities and critical issues
Dr. Veronica Lattanzio, Institute of Sciences of Food Production (ISPA-CNR), Italy

17:55 The neglected issue of evaluating and reducing the impact of the lot-to-lot variation on the measurement uncertainty
David Stadler, M.Sc., Department IFA-Tulln, BOKU Vienna, Austria

18:10 MycoKey app for chain management
Dr. Theo van der Lee, Plant Research, Wageningen University & Research, the Netherlands

18:25 Integrated solutions to reduce mycotoxins along food and feed chains: future expectations
Prof. Dr. Rudolf Krška, Department IFA-Tulln, BOKU Vienna, Austria

18:35 – 19:15 Poster viewing and drinks sponsored by Neogen

20:15 The conference dinner (optional)
Join us for a very special conference dinner providing attendees with an unforgettable experience in Amsterdam!
A Step Beyond – Towards a Mycotoxin-free Supply Chain through Next Level Control Strategies?

Current approaches, including classical breeding and pre- and post-harvest strategies, are not fully adequate to eliminate mycotoxins from the food and feed supply chain. Can incentive mechanisms, computational tools, and state-of-the-art biotechnological approaches take mycotoxin control to the next level?

Chairs: Dr. Monique de Nijs and Frans Verstraete, M.Sc.

08:30 Can incentive mechanisms contribute to realising mycotoxin-free supply chains?
Dr. Monique Mourits, Department of Social Sciences, Wageningen University & Research, the Netherlands

08:50 A drop in the matrix: computational tools boosting research in mycotoxicology
Prof. Dr. Chiara Dall Asta, Department of Food Science, University of Parma, Italy

09:10 Modelling the impact of mycotoxin-producing fungi on agricultural systems: issues, limits and challenges
Dr. Andrea Maiorano, Directorate Sustainable Resources, EC Joint Research Centre, Italy

09:30 Unravelling wheat defence against deoxynivalenol reveals novel targets for disease resistance breeding
Prof. Dr. Fiona Doohan, School of Biology and Environmental Science, University College Dublin, Ireland

09:50 Lowered mycotoxin accumulation in crops through investigation of Fusarium/host interactions: challenges and opportunities through ‘omics’
Prof. Dr. Dilantha Fernando, Department of Plant Science, University of Manitoba, Canada

10:10 Cutting down mycotoxins in cereals using molecular scissors
Dr. Luisa Bortesi, Institute of Molecular Biotechnology, RWTH Aachen University, Germany

10:30 Networking break and exhibition

11:00 RNA-based strategies to control Fusarium diseases and mycotoxin contamination in agricultural crops
Prof. Dr. Karl-Heinz Kogel, Institute for Phytopathology, Justus Liebig University, Germany

11:20 Aflatoxin-free transgenic maize using host-induced gene silencing
Dr. Monica Schmidt, School of Plant Sciences, University of Arizona, USA

11:40 The global regulatory landscape for plant genome editing – hurdles and opportunities for breeding to reduce mycotoxins
Dr. Dennis Eriksson, Department of Plant Breeding, Swedish University of Agricultural Sciences, Sweden

12:00 Best Poster Award presentation
Sponsored by Nutriad

12:15 Taking mycotoxin control to the next level – Top Five Answers learned at the 10th conference of The World Mycotoxin Forum
Hans van Egmond, M.Sc. and Prof. Dr. Rudolf Krska

12:30 Looking forward to WMFmeetsIUPAC2019
Presented by Prof. Dr. Rudolf Krska

12:45 Closing of WMF2018
Take your packed lunch to eat along the way!
**Workshop Programme**

**Tuesday 13 March 2018**

12:45 – 13:45

**Mycotoxin Screening in Marijuana:**

**Meeting US State Regulations with Testing Options**

Sponsored by VICAM, A Waters Business

Cannabis products may be susceptible to fungal contamination during cultivation, storage, or processing. The natural by-products of several mould species, aflatoxin and ochratoxin, present serious health risks to humans and animals – including liver toxicity, immune suppression – and are amongst the most carcinogenic naturally occurring substances known to man. U.S. State Governments and the marijuana industry have been proactive in the creation of regulatory standards and requirements, to establish criteria for quality and purity standards, and to build credibility with consumers and regulatory agencies. VICAM is the division of Waters Corporation dedicated to food and agricultural safety rapid diagnostics, and provides established global leadership in the development, manufacturing, and marketing of antibody-based technologies to support safety and purity regulatory compliance.

This workshop will discuss the regulatory field in the USA and beyond, and will focus on the state-of-the-art innovative testing solutions and methods provided by VICAM.

*(at time of printing)*
Website
The latest details of the 10th conference of The World Mycotoxin Forum® can be found at:

www.WorldMycotoxinForum.org

Who should attend
The World Mycotoxin Forum® is bringing together businesses and food/feed professionals in all stages of the agrifood chain, regulatory authorities and inspectors, consulting agencies and advisors, and science from all over the world.

Venue
The 10th conference of The World Mycotoxin Forum® will be held in the ‘Beurs van Berlage’, Amsterdam, the Netherlands. The Beurs van Berlage – the former stock exchange building built in 1903 – is situated right in the historic city centre of Amsterdam.

Registration
For all relevant information on registration fees and on-line registration, please visit:

www.WorldMycotoxinForum.org

Hotel accommodation
Participants are responsible for making their own accommodation arrangements. All information on hotel accommodation can be found at: www.WorldMycotoxinForum.org

Please note: March is a very busy period in Amsterdam, so you are advised to book early to secure your accommodation.

Call for poster abstracts
Interested participants are strongly encouraged to submit poster abstracts (max. 400 words) by no later than 31 December 2017. There is a limit of 2 abstracts which can be submitted by one participant. All information on poster abstract submission can be found at: www.WorldMycotoxinForum.org

A number of posters will be selected for 6-minute talks (‘speed presentations’) on Monday 12 March 2018.

Best Poster Award
There will be a Best Poster Award to encourage scientists to display outstanding posters during the conference. The prize winner will receive a certificate and € 500 (sponsored by Nutriad). The Best Poster Award will be presented at the closing ceremony on Wednesday 14 March 2018.

Business opportunities
The 10th conference of The World Mycotoxin Forum® offers various business opportunities, including:

• Sponsoring of the conference
  Benefit from excellent name recognition!
• Exhibiting at the conference
  Gain valuable direct exposure! Parallel to the conference a commercial exhibition will be organised in which presentations of equipment, products, and services are given. Participants of the conference have ample opportunity to visit the exhibition during the various breaks.

For all information on the business opportunities, visit www.WorldMycotoxinForum.org

Language
English will be the official conference language. No simultaneous interpretation will be provided.

It may be necessary for reasons beyond the control of the organisers to alter the content and timing of the programme or the identity of the speakers.
The Beurs van Berlage – the former stock exchange building built in 1903 – is situated right in the historic city centre of Amsterdam. The building was designed by one of the most famous architects in the Netherlands, Hendrik Petrus Berlage. Together with five artists of his time he created a building where various art disciplines formed a single equal unity. The unique monumental value, enriched details and vibrant architecture holds many treasures and stories to tell. Berlage’s building was once a place where goods and grains were traded. Merchants met here to close deals and share information with each other. Nowadays, the Beurs van Berlage is one of the most desired places for international conferences to inform and inspire each other in the heart of Amsterdam.

The Beurs van Berlage is the most centrally located of all conference locations in Amsterdam, within walking distance of Amsterdam Central Station, several car parks and 15 minutes from Amsterdam Schiphol Airport.

The World Mycotoxin Forum®
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