

# Understanding Mycotoxins in Food and Feed

## Course overview

17<sup>th</sup> June | 09:15 - 13:00 | 13:30 with assessment

This online training course will provide insights into mycotoxins, their dangers, methods of control and monitoring.

We will explore what mycotoxins are, how they are produced, their effects on people and the types of foods in which mycotoxin management is most important.

We will discuss all mycotoxins currently in GB and EU legislation. Participants will gain an awareness of the wide range of mycotoxins there are and the variety of crops they are most commonly associated with. How to sample correctly and choose appropriate testing.

We will also look at codes of practice for mycotoxin reductions and the effects climate change is having on mycotoxin occurrence.

## What is it about

- Mycotoxin definition
- Significance of moulds in food safety
- Mycotoxin production and their effects
- Variety of mycotoxins
- Types of foods affected
- Sampling and testing methods
- UK and EU food safety law with relevance to mycotoxins
- Regulatory limits
- Planning a mycotoxin testing programme
- Industry guidance for reduction
- Mycotoxins and climate change
- Future trends

## Who should attend

- Technical Managers
- Quality Managers
- Technical and Quality team members
- Food Technologists
- All those with responsibility for monitoring the safety of raw materials and finished product, planning or organising testing programmes, or determining actions, including Investigations, in response to results.
- Auditors who may wish to refresh their knowledge

## Key benefits

- Developing understanding of mycotoxins as a food safety hazard
- Awareness of different mycotoxins and crops they are associated with
- Identification of relevant EU and UK food safety legislation
- Knowledge to identify appropriate sampling and testing
- Awareness of management and control measures
- Horizon scanning insights
- There will be opportunities to ask our experts questions

## Previous knowledge needed

- No previous knowledge is required

## Your trainers

**Ali Aitchison** | Senior Food Safety Consultant  
Eurofins Food Testing UK Ltd.

**Francis O'Connor** | Food Chemistry Consultant  
Eurofins Food Testing UK Ltd.

**Price £275 pp  
(+£30 with  
assessment)**

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