

THREATS TO OUR FOOD SYSTEM:

The impact of climate change and legislative changes on the control of mycotoxins and antimicrobial agents



Day One (11th May) - Mycotoxins Programme

Theme 1: Challenges that our changing climate and changing legislation will bring

09:00	Welcome and Introductions Professor Chris Elliott (Queen's University Belfast) and Dr James McIntosh (<i>safefood</i>)
09:10	Worldwide contamination of food-crops with mycotoxins: validity of the decades old FAO estimate of 25% and how can we mitigate the issue. Rudolf Krska, (University of Natural Resources and Life Sciences, Vienna (BOKU), Austria)
09:30	Worldwide contamination in the ASEAN region and its impacts on food safety and international trade. Awanwee Petchkongkaew, (Thammasat University, Thailand)
09:50	Low doses of mycotoxin mixtures below EU regulatory limits can negatively affect the performance of broiler chickens: A longitudinal study. Oluwatobi Kolawole, (Institute for Global Food Security, Queen's University Belfast, UK)

Theme 2: The role rapid diagnostics can play in developing decision support tools for the agri-food industry

10:10	Emerging technologies. Michel Nielen, (Wageningen Food Safety Research, Wageningen University, The Netherlands)
10:30	Coffee Break
11:00	Bridging the gap between massive on-site mycotoxin testing and confirmatory instrumental analysis. Ariadni Geballa Koukoura, (Wageningen Food Safety Research, Wageningen University, The Netherlands)
11:20	Co-occurrence of mycotoxins in oats grown in Ireland. Lorenzo De Colli, (Food Safety Department, Teagasc Food Research Centre, Dublin, Ireland)
11:40	Challenges and opportunities in rapid diagnostics for mycotoxins. Julie Meneely, (Institute for Global Food Security, Queen's University Belfast, UK)
12:00	Breakout Sessions <ul style="list-style-type: none"> Mycotoxin mitigation strategies (Chair: Awanwee Petchkongkaew). Rapid diagnostics for mycotoxins (Chair: Rudolf Krska).
12.30	Conclusions from breakout sessions
13:00	Close

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Day Two (12th May) - Antimicrobials Programme

Theme 1: Antimicrobial Resistance (AMR) – understanding how farming contributes to the growing issues

09:00	Welcome and Introduction Professor Chris Elliott (Queen's University Belfast)
09:10	Current and emerging threats for the presence of antibiotic resistant bacteria in food for human consumption in the Netherlands. Bart Wullings, (Wageningen Food Safety Research, Wageningen University, The Netherlands)
09:30	AMR from Agricultural Sources in the Natural Environment. Brian Quinn, (Institute for Global Food Security, Queen's University Belfast, UK)
09:50	Antimicrobial Resistance: Assessing the effectiveness of reducing the use of antimicrobials on the prevalence of antimicrobial resistance and the productivity of swine farms. Aoibheann Traynor, (Institute for Global Food Security, Queen's University Belfast, UK)

Theme 2: The need for better diagnostics in light of legislative changes

10:10	Residues of veterinary medicinal products - EU legislation past, present and future. Wesley Smyth, (Agri-Food and Biosciences Institute, Veterinary Sciences Division, Belfast, UK)
10:30	Coffee Break
11:00	Investigation of florfenicol antibiotic residues in animal tissues and milk. Dermot Faulkner, (Agri-Food and Biosciences Institute, Veterinary Sciences Division, Belfast, UK)
11:20	Development of new methodology for the detection of nitrofurans residues in meat by LC-MS/MS. Gemma Regan, (Food Safety Department, Teagasc Food Research Centre, Dublin, Ireland)
11:40	Consumer perceptions, attitudes and intention to purchase Pork products with 'Raised without antibiotics' and Responsible antibiotic use food labels. Hollie Bradford, (Institute for Global Food Security, Queen's University Belfast, UK)
12:00	Breakout Sessions <ul style="list-style-type: none"> The impact of reducing antimicrobials in livestock farming. (Chair: Moira Dean). The challenges surrounding diagnostics for antimicrobials in food. (Chair: Chris Elliott).
12:30	Conclusions from breakout sessions
13:00	Close