



2-3.12.2024

Rome

EU FOOD SAFETY FORUM

Supporting the Food Safety Systems
of the future

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Rome



www.foodsafety4.eu



Advancing European Food Safety Systems The LVA Approach

Dr. David Steiner

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Head of Product Development at LVA

- Jul. 2022 – Aug. 2023 – Valneva Austria GmbH
- Sep. 2020 – Jun. 2022 – Romer Labs
- Feb. 2018 – Aug. 2020 – FFoQSI GmbH
- May 2017 – Jan. 2018 – BOKU
- Oct. 2015 – Apr. 2017 – LVA GmbH

❖ **Nov. 2020 – PhD in Biotechnology**

University of Natural Resources and Life Sciences (BOKU)

❖ **Jan. 2017 – MSc in Nutritional Sciences**

University of Vienna



Shaping Food Safety for Nearly a Century

1926

Establishment of the Food Research Institute for the Reconstruction of the Food Industry and Knowledge Exchange

1999

Initial accreditation of the certification body (**ISO 17065**)

2008

Establishment of LVA GmbH and division of business areas between the Food Research Institute and LVA GmbH

2023

Ramping up a reference material production unit at Klosterneuburg. **ISO 17034** accreditation by 2025



The research department of the LVA becomes the Research Institute of Nutritional Science

1958

Initial accreditation of the testing (**ISO 17025**) and inspection body (**ISO 17020**)

2000

BBA Capitalpartners Management GmbH takes over LVA GmbH as the new owner

2021



Ensuring European Food Safety Through Advanced Testing

Comprehensive Testing and Audits

- Analyzing > 38,000 samples annually with > 300 accredited methods for contaminants, allergens, GMOs, and residues.
- Conducting > 1,000 audits and inspections per year to safeguard the entire supply chain.

Global Reach with Sustainability Focus

- Supporting clients in > 40 countries while maintaining a positive CO₂ balance through eco-conscious operations.



International Collaboration and Research Partnerships

Driving Innovation Through Collaboration

- The **LVA TechNet** connects experts to support research and development projects.
- Partner in numerous national, international, and EU-funded projects, advancing food safety and innovation.

Partnerships with Global Universities

- Collaborating with international academic institutions ensures objectivity and scientific rigor.



Article

Global Perspectives on Mycotoxin Reference Materials (Part I): Insights from Multi-Supplier Comparison Study Including Aflatoxin B1, Deoxynivalenol and Zearalenone

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Abstract: We conducted a comprehensive examination of liquid mycotoxin reference standards. A total of 30 different standards were tested, each containing 10 samples of three distinct substances: Aflatoxin B1, Deoxynivalenol, and Zearalenone. The standards were sourced from 10 different global market leading manufacturers. To facilitate comparison, all the standard sets were adjusted to the same concentration level. The standards were analyzed using the techniques LC-MS/MS, HPLC-DAD, and LC-HRMS to assess their quality attributes. Regarding the validation of the reference values, it was observed that 30% of the suppliers provided reference standards that were either below the lower acceptance limit or above the higher acceptance limit, confirmed by both the LC-MS/MS and HPLC-DAD methods. Furthermore, a total of 12 impurities were found in the DON standards, 10 in the AFB₁ standards, and 8 in the ZON standards, distributed across all the suppliers. Therefore, this study suggests relevant adjustments to the ISO 17034 standard, proposing that the purity of a raw material should be uniformly based on q-NMR analysis, as most manufacturers state the pur-



Citation: Steiner, D.; Bartók, T.; Sulyok, M.; Szekeres, A.; Varga, M.

Science Communication: Bridging Knowledge and Practice

Empowering Through Education

- Tailored training for clients on critical topics in food safety.
- Designed to build expertise and foster confidence in implementing food safety standards.

Bringing Food Safety to the Public

- Through our podcasts "Analytically Delicious" and "Young Minds of Food Safety", we bring key food safety topics to a broad audience with experts and emerging voices.



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THANK TO ALL

Get In Touch!

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to quality.