



EU Food
Safety
Platform

2-3.12.2025

Rome

EU FOOD SAFETY FORUM

Supporting the Food Safety Systems
of the future

2-3.12.2025

Rome



www.foodsafety4.eu

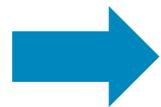


Unraveling the Fate of Mycotoxins during Food Processing

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FoodSafe**R**: A joined-up approach to the identification, assessment and management of emerging **FOOD SAFETY** Hazards and Associated **Risks**

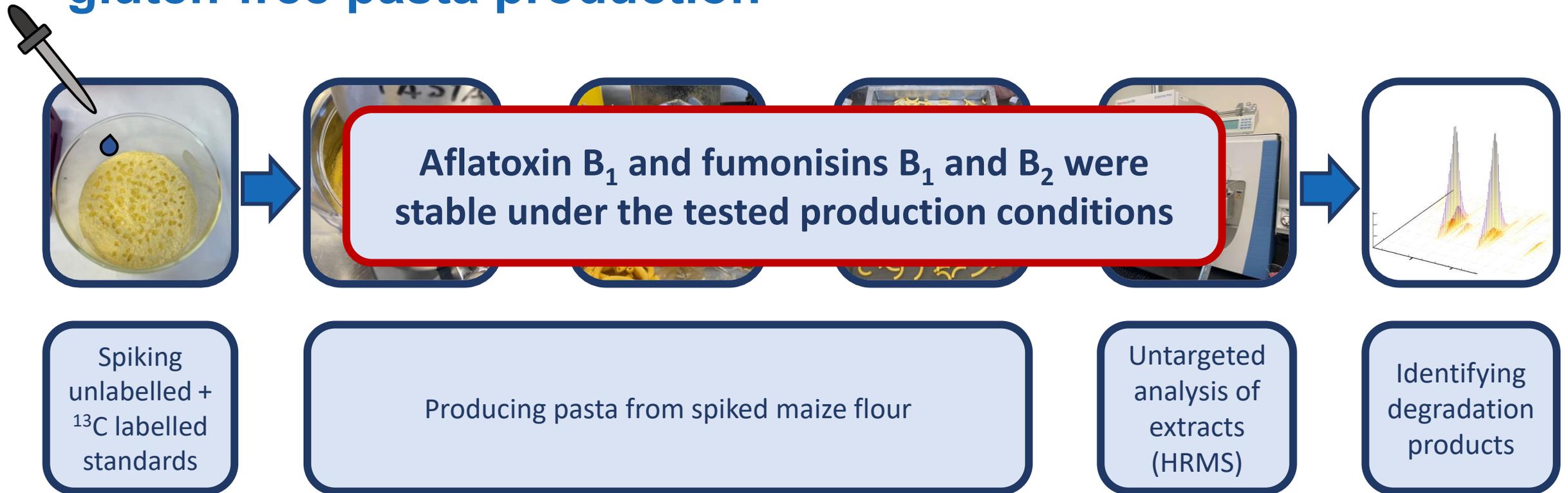
- Horizon Europe project (2022-2026)
- Including 19 European academic, research, and industry partners
- Analysis of **microbial** and **chemical** hazards and risks



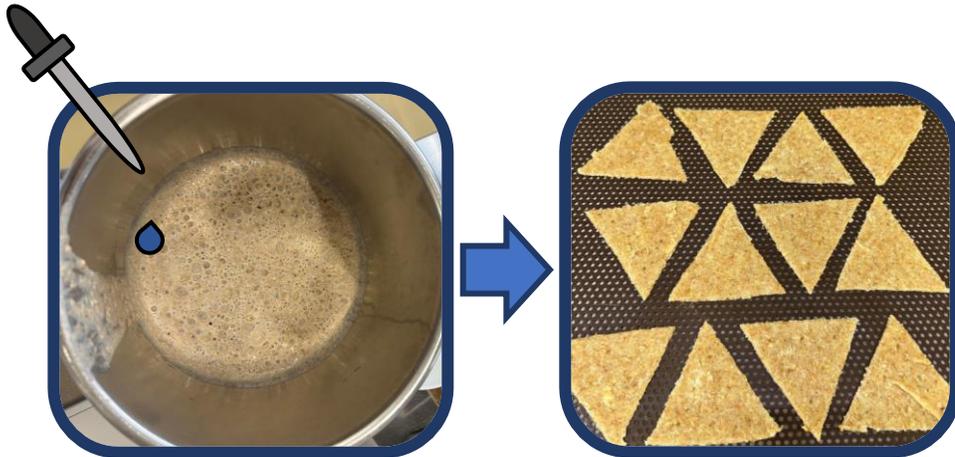
Investigation of the stability of mycotoxins during food processing



Stability of aflatoxin B₁ and fumonisins B₁ and B₂ during gluten-free pasta production



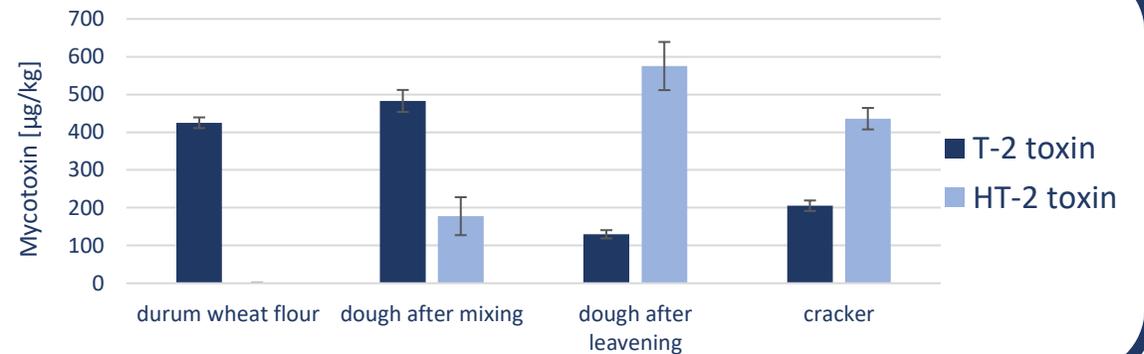
Fate of T2 + HT2 toxins during wholemeal cracker production



Preparation of crackers using wholemeal flour spiked with unlabelled + ¹³C labelled toxins

T-2 was partly de-acetylated to HT-2 during dough preparation

HT-2 toxin was stable



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THANK TO ALL



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