
Part II: Multi-toxin Analysis by LC-MS

Internationally renowned experts will provide introductory lectures, workshops and hands on training courses with emphasis on:

- Introduction to liquid chromatography and mass spectrometry
- Tailored LC-MS/MS methods
- LC-MS/MS multi-toxin methods
- Mycotoxin biomarker analysis
- High resolution mass spectrometry
- Quantification strategies, including stable isotope dilution assays
- Appropriate quality assurance
- Official methods and intercomparison studies
- ISO/IEC 17025 laboratory accreditation

Check the detailed program on our web page www.ifa-tulln.ac.at

Details

- Date: July 9th - July 13th, 2018
- Maximum number of participants: 15
- Price: EUR 2850,-
- Reduced price for part I participants: EUR 2250,-
- Training, meals, comprehensive handouts and certificates are included in the price
- Deadline for registration: April 30th, 2018
Deregistration after 30/04/18 is subject to half of the course fees



Contact and Registration

- University of Natural Resources and Life Sciences, Vienna, Department of Agrobiotechnology (IFA-Tulln)

Konrad-Lorenz-Str. 20
3430 Tulln, Austria

- Information:
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 - **On-line Registration:**
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Supported by



MYCOTOXIN SUMMER ACADEMY



2018



University of Natural Resources and
Life Sciences, Vienna - Austria
Department of Agrobiotechnology (IFA-Tulln)

Mycotoxin Summer Academy 2018

The increasing concern on the safety of food and feed is a result of the global marketplace, climate change and the rise in public awareness about health and quality. Mycotoxins are toxic secondary metabolites produced by fungi on agricultural commodities in the field and during storage, but also in damp indoor environments. National and international institutions responded to the threat of these metabolites by adopting regulatory limits for the most important mycotoxins. The necessity to obey these regulatory limits has led to the development of sampling plans and various analytical methods for the determination of mycotoxins in a wide range of commodities. These measures are essential to improve exposure estimates and risk assessment strategies regarding mycotoxins.

The **Mycotoxin Summer Academy** offers two subsequent one-week training courses. The first week provides an overview on the significance and properties of mycotoxins and toxigenic fungi including their determination and characterization. The second week is dedicated to various aspects of liquid chromatography coupled to mass spectrometry (LC-MS) especially for multi-analyte approaches to determine mycotoxins.

We are looking forward to welcome you to our Mycotoxin Summer Academy in July 2018!

Prof. Rudolf Krska, IFA-Tulln/BOKU
Assoc. Prof. Franz Berthiller, IFA-Tulln/BOKU

Venue & Accommodation

- The course will be held at the Department for Agrobiotechnology (IFA-Tulln) of the University of Natural Resources and Life Sciences, Vienna, in Tulln, Austria. The IFA-Tulln is a world class facility in the area of mycotoxin research. At the campus Tulln more than 100 highly qualified staff are working on this topic.
- Several hotels are available in walking distance to the workshop venue, e.g.:

Hotel Römerhof ****
<http://www.hotel-roemerhof.at>

Diamond City Hotel Tulln ****
<http://www.tullncityhotel.com>

Hotel Nibelungenhof ***
<http://www.nibelungenhof.info>



Part I: General Training on Mycotoxins

Internationally renowned experts will provide introductory lectures, workshops and hands on training courses with emphasis on:

- Chemistry, occurrence and toxicity of mycotoxins
- Genetics and taxonomy of toxigenic fungi
- Sampling of cereals
- Determination of mycotoxins in food and feed
- Chromatographic techniques (HPLC, LC-MS)
- Immunoanalytical techniques (ELISA, LFD)
- Determination of fungal DNA (RT-qPCR)
- Emerging and masked mycotoxins
- Visit of greenhouse and cereal fields
- Economic impact of mycotoxins to the food and feed industry

Check the detailed program on our web page www.ifa-tulln.ac.at

Details

- Date: July 2nd - July 6th, 2018
- Maximum number of participants: 15
- Price: EUR 2250,-
- Training, meals, comprehensive handouts and certificates are included in the price
- Deadline for registration: April 30th, 2018
Deregistration after 30/04/18 is subject to half of the course fees