

# MYCOMON

## Monitoring systems for mycotoxin contamination

### Background

Grapevine and cereals are susceptible to fungal attack either in the field or during storage. These fungi may produce, as secondary metabolites, a diverse group of chemical substances known as mycotoxins, which are human carcinogens or potential human carcinogens.



### Main Targets

1. evaluation of the level of contamination of wines and cereals produced in different European regions;
2. evaluation of the effect of crop and environmental variables on the presence of ochratoxigenic microorganisms and mycotoxin production;
3. optimization and validation of analysis methods for the determination of mycotoxin content;
4. formulation of strategies aimed at controlling the population development of ochratoxigenic microorganisms and the production of OTA on grapes and other mycotoxins on cereals.

### Target Groups

- Farmers and growers
- Wine producers
- Extension services
- Regional organisations/institutes dealing with food safety and quality
- Processors
- Traders
- Policy makers

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<b>Acronym</b>	MYCOMON
<b>Title</b>	Monitoring systems for mycotoxin contamination
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<b>Duration</b>	October 2005 – August 2007
<b>Project approach</b>	To evaluate the level of mycotoxin contamination, samples of wines and cereals representative of the regions involved in the project, will be analysed. Representative vineyards will be selected and analysed for the presence of ochratoxigenic microorganisms and OTA. In these environments the effects of crop and environmental factors on mycotoxin production and contamination will be evaluated. The project will be carried out by a consortium of institutions with long standing experiences in this field of research.
<b>Expected results and outputs</b>	<p>The project contributes to the achievement of sustainable development for the following elements:</p> <ol style="list-style-type: none"> <li>1. it ensures food safety: the control and the reduction of mycotoxins is necessary and compulsory;</li> <li>2. it ensures food quality: the reduction in mycotoxins increases food quality;</li> <li>3. it promotes environmental quality: it leads to strategies and production techniques insuring good quality of food products combined with the controlled use of pesticides and the development of optimum management practices;</li> <li>4. it permits the development of local varieties of traditional products, respecting european rules;</li> <li>5. it promotes economic growth, particularly for quality products and typical regional products.</li> </ol>